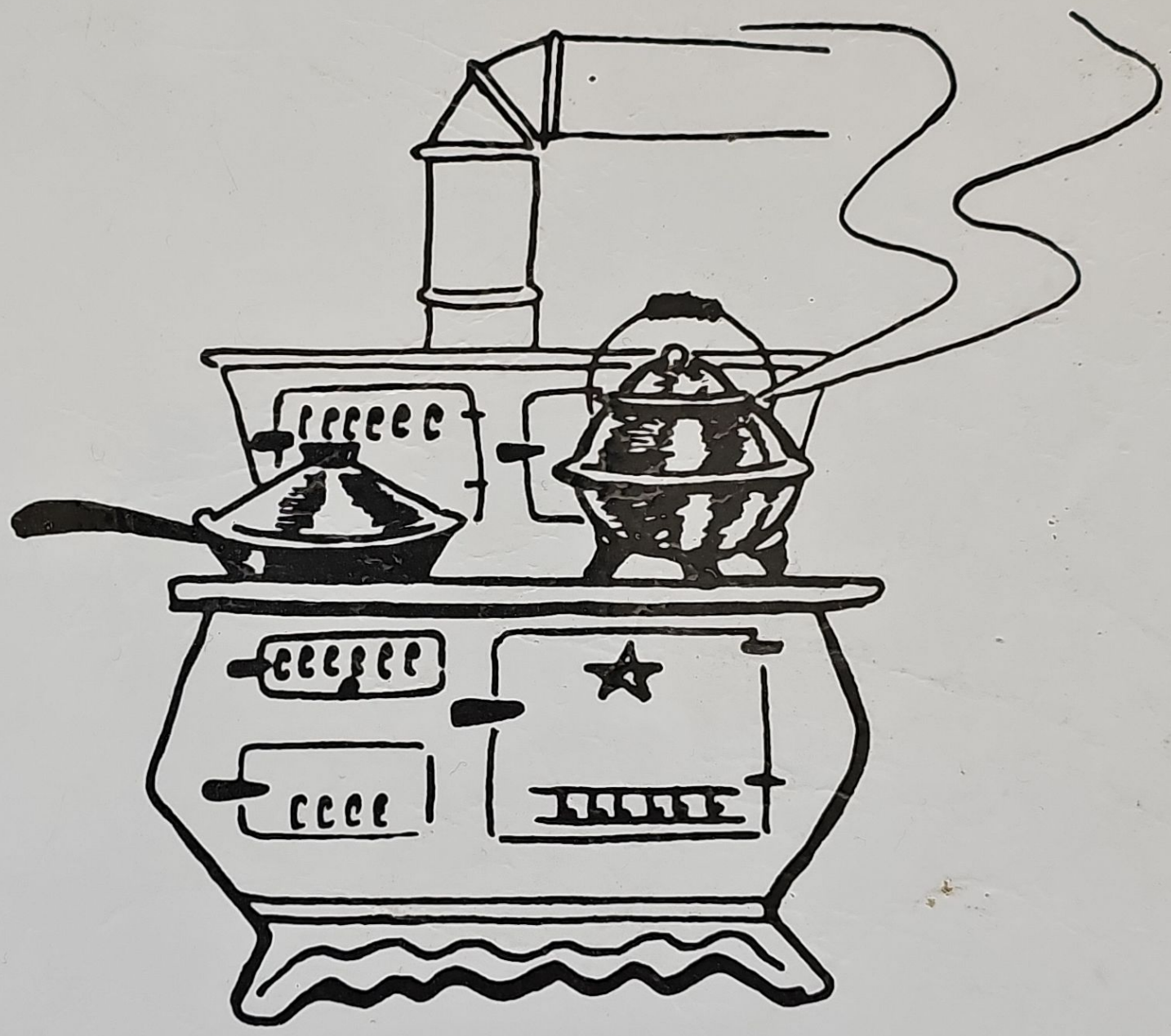
What's Cooking in



MUNFORDVILLE, KENTUCKY
1977

MUNFORDVILLE JR. BETA CLUB

MUNFORDVILLE SCHOOL

MUNFORDVILLE, KENTUCKY

PRINCIPAL: RENNARD BROADY

This book is dedicated to the Munfordville Jr. Beta Club, who have worked so diligently to better our school and to the parents and friends, who have taken the time and effort to help us on this project.

1976-77 Jr. Beta Officers

President	Jimmy Atwood
Vice President	Hank Stites
Secretary	Cheryl Walters
Treasurer	Valerie Murray
Reporter	Karen Martin
Historians	Justin Srygler and Donna Wilson

Sponsors:

Wilbur Bennett	Barbara Druen
Linda Childress	Faye Hogan

COOK BOOK COMMITTEE

Lori Ann Rock, Chairman	Lee Ann Lawler
Marcia Sullivan	Cheryl Walters
Vickie Spradlin	Traci Fults
Karen Spradlin	
Jerrynita Brooks	

Printed and bound by

GENERAL PUBLISHING AND BINDING
TELEPHONE 1-515-648-3144
IOWA FALLS, IOWA
1977 - R

TABLE OF CONTENTS

CAKES - 3 - 44

PIES - 45 - 66

COOKIES AND CANDIES - - - - - - - - - - - - - - - - - - 67 - 90

DESSERTS - 91 - 104

BREADS - 105 - 122

CASSEROLES, LASAGNA, PIZZA - - - - - - - - - - - - - - 123 - 142

VEGETABLES - 143 - 148

MEATS - 149 - 180

Hamburger Dishes - - - - 149 - 160
Poultry Dishes - - - - - - 161 - 166
Other Meat Dishes - - - - 167 - 180

SALADS - 181 - 200

Dessert Salads - - - - - - 181 - 197
Vegetable or Main Course
Salads - - - - - - - - - - 197 - 200

THIS AND THAT - 201 - 222

Soups - - - - - - - - - - - - 201 - 205
Sandwiches - - - - - - - - - 205 - 206
Snacks - - - - - - - - - - - 206 - 208
Beverages - - - - - - - - - 209 - 214
Salad Dressings - - - - - - 214 - 216
Canned Goods - - - - - - - 217 - 221
Other"Goodies" - - - - - - 221 - 222

INDEX - 223 - 240

Lora Ann Meek, Chairman
Kaye Spradlin
Kathylin Brooks
Terry Fullerton
Terry Fullerton
Kaye Hoem
Carolyn Stygler and Donna Wilson
Valerie Murray

TABLE OF CONTENTS

CAKES - 3 - 44

PIES - 45 - 66

COOKIES AND CANDIES - 67 - 90

DESSERTS - 91 - 104

BREADS - 105 - 122

CASSEROLES, LASAGNA, PIZZA - 123 - 142

VEGETABLES - 143 - 148

MEATS - 149 - 180

Hamburger Dishes - 149 - 160
Poultry Dishes - 161 - 166
Other Meat Dishes - 167 - 180

SALADS - 181 - 200

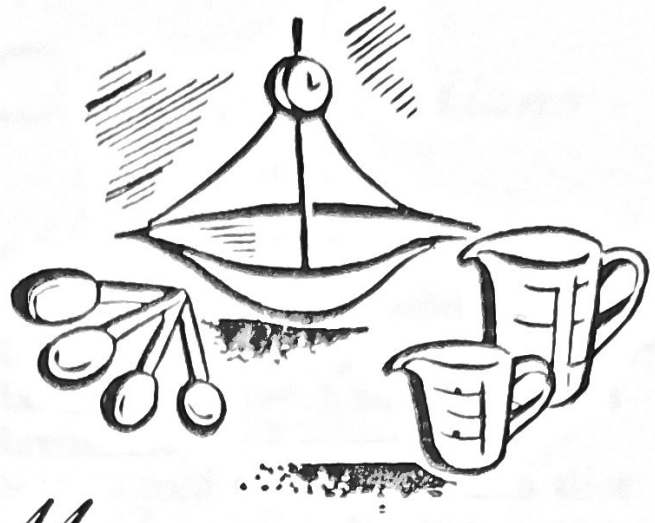
Dessert Salads - 181 - 197
Vegetable or Main Course
Salads - 197 - 200

THIS AND THAT - 201 - 222

Soups - 201 - 205
Sandwiches - 205 - 206
Snacks - 206 - 208
Beverages - 209 - 214
Salad Dressings - 214 - 216
Canned Goods - 217 - 221
Other "Goodies" - 221 - 222

INDEX - 223 - 240

GENERAL PUBLISHING AND BINDING
TELEPHONE 1-515-648-3144
IOWA FALLS, IOWA
1977 - 8



Weights and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon=60 drops
3 teaspoons=1 tablespoon
2 tablespoons=1 fluid ounce
4 tablespoons=1/4 cup
5 1/3 tablespoons=1/3 cup
8 tablespoons=1/2 cup
16 tablespoons=1 cup
1 pound=16 ounces
1 cup=1/2 pint
2 cups=1 pint
4 cups=1 quart
4 quarts=1 gallon
8 quarts=1 peck
4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat=1/2 pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus 1/2 t. salt=1 cup butter
2 cups sugar=1 pound
2 1/2 cups packed brown sugar=1 pound
1 1/3 cups packed brown sugar=1 cup of granulated sugar
3 1/2 cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
4 1/2 cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows=1/4 pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice

Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened — ½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups
Sausage — 2 small
Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

Approximate 100 Calorie Portions

Almonds (shelled) — 12 or 13 nuts
Apple cake — 1 ¾ inch cube
Apple — 1 large
Apple pie — ⅙ normal piece
Apricots — 5 large
Asparagus — 20 large spears
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅔ cup canned baked
Beans — green string — 2½ cups
Beets — 1 ½ cups sliced
Bread — all kinds — slice ⅜ inch thick
Butter — 1 tablespoon
Buttermilk — 1 ½ cups
Cabbage — 4 to 5 cups shredded
Cake — 1 ½ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1 ½ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1 ½ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅔ cup
Crackers — 4 soda crackers
Crackers — graham — 2 ½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ⅔ doughnut
Eggs — 1 ½ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1 ½ tablespoons
Grapefruit — ½ large
Grape juice — ⅔ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ⅓ cup
Jam — ¾ tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ⅔ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ⅓ chop
Meat — lean — size 1 chop
Milk — ⅔ cup (regular)
Molasses — 1 ½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ⅔ cup canned
Pecans — 12 meats
Pie — ⅙ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1 ½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red bottom
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened — ½ cup
Rice — cooked ⅓ cup
Rolls — 1 medium
Rutabaga — 1 ½ cups
Sausage — 2 small
Sauerkraut — 2 ½ cups
Sherbet — 4 tablespoons
Spinach — 2 ½ cups
Squash — 1 cup
Strawberries — 1 ½ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 10 meats
Watermelon — ⅙ slice 6 inches diameter

CAKES

CAKES

ANGEL CREAM CAKE

Faye Hayes

2 pkgs. dessert topping mix
1 c. powdered sugar
1 angel food cake (baked)
Maraschino cherries
1 c. cold milk
1 (8 oz.) pkg. cream cheese
Slivered almonds (toasted)

Combine dessert topping and milk. Beat well. Add powdered sugar and cream cheese; beat. Cut cake into 3 layers. Place 1 layer on a plate, spread with topping mix. Repeat until all layers are used, then finish frosting top and sides with topping mix. Sprinkle sides with almonds and cherries. Garnish with stemmed cherries.

APPLESAUCE CAKE

Rosamond Johnson

1 c. shortening
2 c. white sugar
2 eggs (beaten)
2 1/2 c. flour
2 c. raisins
2 c. applesauce (heated)
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
2 tsp. soda
1 c. nuts

Cream together sugar and shortening. Fold in eggs. Mix spices, soda and salt with flour and add to mixture. Add hot applesauce, nuts and raisins. Bake 1 hour at 275° to 300°.

When Grandma uses a pinch of that and a dash of this
Her cakes turn out - just de-lish!
But let a new bride try a dash of this and a pinch of that,
You never saw a cake so flat.

FRESH APPLE CAKE — Betty Srygler; Sue Gaddie; Gertrude McCorkle; Pauline Constant

1 c. Crisco oil
2 c. sugar
3 eggs
2 c. self-rising flour
3 c. apples (chopped)
1 tsp. vanilla
1 c. pecans or walnuts
1 c. raisins
1 tsp. cinnamon
1 tsp. nutmeg

Combine oil, sugar, eggs and beat well. Add flour and all other ingredients and mix well. Bake at 350° for 1 hour or until done.

ICING: — Betty Srygler

1/2 stick margarine
1 (3 oz.) pkg. Philadelphia cream cheese
1/2 c. pecans or black walnuts
1 tsp. vanilla
1/2 box confectioners' sugar

Mix all ingredients and spread on cake.

SAUCE FOR FRESH APPLE CAKE: — Pauline Constant

1 c. white sugar
1/4 c. butter
1/2 c. evaporated milk
1 tsp. vanilla

Mix the first 3 ingredients together and heat to boiling, stirring constantly. Remove from heat and add vanilla. Good warm or cold poured over cake.

FRESH APPLE CAKE — Ruby Medeiros

1 1/2 c. oil
2 c. sugar
2 eggs
3 c. apples (grated)
1 c. walnuts
3 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. vanilla

Combine the first 5 ingredients and mix. Add the last 4; mix. Bake in 2 well greased 8 inch pans at 300° for 30 to 40 minutes.

CARAMEL ICING:

1 1/2 sticks butter
1 1/4 c. brown sugar
1/2 c. milk

Continued Next Page.

CARAMEL ICING (Continued)

Combine all ingredients, bring to a hard boil. Remove from heat and add 1 1/2 cups powdered sugar and beat until thick.

OLD FASHIONED DRIED APPLE CAKE — Bonnie Martin

1 c. brown sugar
2 eggs
2 3/4 c. regular flour (sifted)
2 tsp. ginger
1/2 tsp. salt
1/2 c. Crisco
3/4 c. molasses
2 tsp. soda
1 tsp. cinnamon
1 c. buttermilk

Blend sugar, Crisco together, then add molasses. Add the combined dry ingredients alternately with buttermilk; beginning and ending with dry ingredients. Beat until thoroughly mixed. Pour into 2 well greased 8 or 9 inch cake pans. Bake at 350° for 35 to 40 minutes or until cake tests done. Cool and remove from pans.

FILLING AND ICING:

Cook 1/2 gallon of dried apples, then mash very fine. Add:

1 1/2 to 2 c. sugar
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. allspice
1/4 tsp. nutmeg

Mix thoroughly, then spread between layers and on sides and top.

BACARDI RUM CAKE — Mrs. Garland Cox

CAKE:

1 c. pecans or walnuts (chopped)
1 (18 1/2 oz.) pkg. yellow cake mix
1 (3 3/4 oz.) pkg. instant vanilla pudding mix
1/2 c. cold water
4 eggs
1/2 c. Wesson oil
1/2 c. Bacardi dark rum (80 proof)

GLAZE:

1/4 lb. butter
1/4 c. water
1 c. granulated sugar
1/2 c. Bacardi dark rum (80 proof)

Preheat oven to 325°. Grease and flour a 10 inch tube or 12 cup bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour; cool. Invert on serving plate. Prick top. Drizzle and smooth glaze. Repeat until glaze is used up.

Continued Next Page.

BACARDI RUM CAKE (Continued)

For glaze, melt butter in a saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat; stir in rum.

OPTIONAL:

Decorate with whole maraschino cherries, and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar.

BANANA DELIGHT CAKE

Mrs. Mabel Wallace

2 1/2 c. flour (sifted)
1 2/3 c. sugar
1 1/2 tsp. baking powder
1 1/4 tsp. soda
1 tsp. salt
2/3 c. vegetable shortening
2/3 c. buttermilk
1 1/4 c. ripe bananas (mashed)
2 eggs

Mix all of the ingredients together. Bake for 25 to 30 minutes at 350°.

BANANA NUT FROSTING:

1/3 c. butter or margarine
2 lbs. powdered sugar (sifted)
1/2 c. bananas (mashed)
1 tsp. lemon juice
1 c. coconut (toasted)
2/3 c. nuts (finely chopped)
4 drops yellow food coloring

Mix all ingredients together and spread on cake.

BANANA LAYER CAKE

Mrs. Earnestine Shemwell

2 1/4 c. all purpose flour (sifted)
2 1/2 tsp. double active baking powder
1/2 tsp. salt
1/2 c. bananas (mashed)
1/2 c. nuts (chopped)
1/4 c. sugar
1/2 tsp. soda
1/2 c. shortening
1 tsp. vanilla

Preheat oven to 375°. Sift flour into a mixing bowl along with sugar, baking powder, soda and salt. Add shortening, 1/2 cup mashed bananas and eggs. Beat 2 minutes at medium speed. Scrape down bowl and beaters. Add remaining bananas and vanilla. Beat 1 minute. Bake in 2 greased 8 inch round layer pans for 25 minutes. When cool, split layers into 4, put sliced bananas and filling between layers. Spread top and sides with coconut-pecan filling or frosting.

Continued Next Page.

COCONUT PECAN FILLING AND FROSTING: Mrs. Earnestine Shemwell
Mary Rowlett

1 c. evaporated milk
3 egg yolks
1/4 lb. butter or margarine
1 1/3 c. flaked coconut
1 c. sugar
1 tsp. vanilla
1 c. pecans (chopped)

Combine milk, sugar, egg yolks, butter and vanilla in a saucepan. Cook over medium heat, stirring constantly, until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency.

Makes enough to cover tops of 3 (8 or 9 inch) layers or about 2 2/3 cups frosting and filling. Make this recipe double for banana layer cake, so you'll have enough for the filling.

BANANA SPLIT CAKE Mrs. Lucille Harp

2 c. graham cracker crumbs
2 c. powdered sugar
2 eggs
2 pkgs. Dream Whip
Maraschino cherries
2 sticks butter
5 bananas
1 large can crushed pineapple
Nuts

Melt 1 stick butter. Mix with graham cracker crumbs and press in a 9x13 inch pan.

Mix and beat sugar, 1 stick butter and 2 eggs for 15 minutes. Pour over crumbs. Add sliced bananas over mix. Add crushed pineapple (drained thoroughly). Put in 2 packs Dream Whip, already whipped. Garnish with 1/2 cup chopped nuts and maraschino cherries. This needs to set in the refrigerator 1 day before serving.

We will mix and bake the dainty cake.
And beat the frosting light.
The sweetest plan, to please a man
Is through his appetite.

BIBLE CAKE

Mrs. Garland Cox

4 1/2 c. I Kings 4:22
1 1/2 c. Judges 5:25 (last clause)
2 c. Jeremiah 6:20
2 c. I Samuel 30:12
2 c. Nahum 3:12
1 c. Numbers 17:8
2 tsp. I Samuel 14:25
Season to taste II Chronicles 9:9
6 of Jeremiah 17:11
A pinch Leviticus 2:13
1/2 c. Judges 4:19 (last clause)
2 tsp. Amos 4:5 (translate to present day words)

Follow Solomon's prescription in Proverbs 23:14.

TRANSLATION FOR BIBLE CAKE:

4 1/2 c. fine flour
1 1/2 c. butter
2 c. sweet cane (sugar)
2 c. (or clusters) raisins
2 c. figs
1 c. almonds
2 T. honey and allspice
6 eggs
A pinch of salt
1 c. milk
2 tsp. yeast

CAPTAIN'S CAKE

Jackie Wallace

1 c. flour
1 tsp. salt
3/4 c. sugar
2 tsp. baking powder
1/2 c. milk
1 tsp. vanilla
1/2 c. pecans (chopped)
2 T. butter
1 square unsweetened chocolate
4 T. cocoa
1/2 c. brown sugar
1/2 c. white sugar
1 c. water

Heat oven to 325°. Grease an oblong pan (9 x 12 x 2 1/2 inches). Mix flour, salt, 3/4 cup sugar and baking powder. Melt butter and chocolate. Slowly add milk and vanilla. Combine this with flour mixture. Stir in nuts. Pour in pan.

Mix cocoa and 1/2 cup white sugar, 1/2 cup brown sugar and sprinkle over batter. Pour water over all. Bake 45 minutes.

CHOCOLATE CREAM FROSTING:

1 c. (6 oz. pkg.) semi-sweet morsels
2 T. margarine
1 egg yolk
1 1/2 c. confectioners' sugar
1/4 c. evaporated milk
2 T. pure vanilla

Continued Next Page.

CHOCOLATE CREAM FROSTING (Continued)

Melt the semi-sweet morsels in top of a double boiler. Combine with remaining ingredients and beat until of spreading consistency. Frost top and sides of cake.

CARROT CAKE

Fannie Singleton
Dianne Nichols; Kelly Walters

2 c. sugar
(1/4) 1 tsp. salt
1 c. pecans (chopped)
(1) 3 tsp. baking powder
(1) 2 tsp. soda
1 tsp. nutmeg
2 c. all purpose flour
1 1/2 c. salad oil
4 eggs (beaten well)
3 c. carrots (grated)
2 tsp. ground cinnamon
1/2 c. coconut (optional)

Sift flour, sugar, baking powder, soda, spices and salt together into a large mixing bowl. Combine beaten eggs and salad oil. Stir into dry mixture until batter is well blended. Add carrots, pecans, coconut (if desired). Pour in greased and wax paper lined 9 inch round layer pans. Bake at 375° about 30 to 35 minutes.

ICING FOR CARROT CAKE:

Fannie Singleton
Dianne Nichols

1 box powdered sugar (sifted)
8 oz. cream cheese
1/2 stick butter
1 tsp. lemon extract or vanilla
1 c. nuts (optional)

Cream above ingredients together and spread on cake.

CHERRY CRUNCH

Betty Srygler

2 cans cherry pie filling
2 sticks butter
1 box white cake mix
2 c. crushed pecans

Empty pie filling into a 13x9 inch pan. Pour dry cake mix over cherries. Melt butter and pour over mix. Sprinkle nuts on top. Bake in a 350° oven around 45 or 60 minutes or until well browned on top.

When you dig another out of trouble, you find a place to bury your own.

DOUBLE CHERRY CHEESECAKE

Janice Howard

1 pkg. Duncan Hines deluxe II cherry supreme cake mix
2 T. oil
1/2 c. sugar
1 1/2 c. milk
1/2 tsp. almond extract
1/8 tsp. red food color
2 (8 oz.) pkgs. cream cheese (softened)
4 eggs
2 T. lemon juice
1 (1 lb. 5 oz.) can cherry pie filling

Mix all ingredients above. Bake in a moderate oven until done.

CHESS CAKE

Mrs. Edith Murphy

1 box light brown sugar
2 sticks butter
2 c. flour
1 c. white sugar
4 eggs (separated)
1 tsp. vanilla
1 c. pecans

Melt butter and let cool. After butter is cooled, add sugar, egg yolks, flour and vanilla. Beat egg whites and fold into other mixture. Add nuts. Bake 1 hour at 375°.

CARAMEL LAYER CHOCOLATE CAKE

Bonnie Martin

1 (14 oz.) pkg. caramels
2/3 c. evaporated milk
1 c. nuts (chopped)
1 pkg. German chocolate cake mix
3/4 c. butter (melted)
1 (6 oz.) pkg. semi-sweet chocolate pieces

Combine caramels and 1/3 cup of milk in top part of a double boiler. Cook over hot, not boiling, water until melted; set aside.

Combine cake mix, butter and remaining 1/3 cup milk and nuts in a mixing bowl; mix well. Press 1/2 the mix into a well greased and floured 13x9x2 inch pan. Reserve rest for topping. Bake 6 minutes. Remove from oven. Sprinkle with chocolate pieces. Spread caramel mix evenly over chocolate pieces. Crumble remaining dough over caramel mix. Return to the oven and bake 15 to 18 minutes. Let cool. Yields 2 1/2 dozen.

CHOCOLATE CHERRY DROP

Janice Howard

Cherry cake mix
1/4 c. flour
1/2 c. cooking oil
1/4 c. water
1 egg
1 c. chocolate chips

Mix ingredients together. Preheat oven to 350°. Bake until done.

CHOCOLATE CHIP DATE CAKE — Betty Srygler

1 c. dates (cut up)
1 tsp. baking soda
1 1/4 c. boiling water
3/4 c. shortening
1 1/2 c. sugar
1/4 tsp. salt
3 tsp. cocoa
2 eggs
1 1/2 c. flour
1 (6 oz.) pkg. chocolate bits
1/2 c. nuts (chopped)

Combine dates, baking soda and boiling water; cool thoroughly. Cream shortening and 1 cup of sugar. Add cocoa, salt and eggs. Stir in the flour, then add the date mixture. Pour in a greased and floured 9x13 inch pan. Sprinkle 1/2 cup of sugar, the chocolate bits and chopped nuts over the batter evenly.

Bake at 350° for 30 to 40 minutes.

CHOCOLATE COVERED RAISIN CAKE — Phyllis Vincent

1 pkg. Pillsbury chocolate basic bundt cake mix
3 eggs
1/2 c. water
1/2 c. raisins
1/2 c. sour cream
1/3 c. margarine or butter (soft) or oil

Preheat oven to 350°. Lightly grease bottom only of a 13x9 inch pan. In a large bowl, blend Packet 1 (cake mix) and rest of ingredients except for raisins. Beat 2 minutes at medium speed (portable mixer use highest speed). Fold in raisins.

Pour into prepared pan. Bake at 350° for 30 to 40 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on cooling rack.

Blend Packet 2 (glaze mix) with 1 2/3 tablespoons warm water. If necessary, add a few more drops of water to make glaze consistency. Drizzle over cooled cake. Store cake loosely covered. Makes a 13x9 inch cake.

Medical science reports that hard work will never kill anyone, but we have known cases where it scared some people half to death.

CHOCOLATE CREAM FUDGE CAKE

Wilma Spradlin

STEP 1:
2/3 stick butter or margarine
2 eggs
1 1/2 c. sugar

STEP 2:
2 c. flour
1 tsp. soda
1 tsp. salt

STEP 3:
1 c. sweet cream
1 tsp. vanilla
3 T. vinegar
Mix together and let the vinegar sour the cream.

STEP 4:
1/4 c. water
2 squares unsweetened chocolate
Place chocolate in a double boiler; let cook until chocolate has melted. Do these 4 steps in order, then combine them in order into one mixture. Bake approximately 30 minutes at 350°.

CHOCOLATE SHEET CAKE

June Morris

2 c. flour
1 stick butter
2 c. sugar
1/2 c. Wesson oil
4 tsp. cocoa
1 c. water
1/2 c. buttermilk
2 eggs (slightly beaten)
1 tsp. soda
1 tsp. vanilla
Mix flour and sugar in a bowl. Mix in a saucepan the butter, oil, cocoa and 1 cup water. Bring to a rapid boil and pour over dry ingredients in bowl. Stir well and add buttermilk, eggs, soda and vanilla. Mix well. Pour into a large greased baking sheet. Bake 20 minutes at 400°.

ICING:
1 stick butter
6 T. milk
2 T. cocoa
Combine and bring to a boil. When mixture comes to a full (rolling) boil, remove from heat and add:
1 box powdered sugar
1 c. pecans
1 tsp. vanilla
Mix well and spread over cake while hot.

CHOCOLATE SYRUP CAKE — Mrs. W. W. Moss

1/4 lb. butter
3/4 c. sugar
1 (1 lb.) can Hershey's syrup
1 c. flour
1 1/2 c. black walnuts (optional)
1 tsp. vanilla
4 eggs
1 tsp. baking powder
Pinch of salt

Cream sugar and butter; add eggs, one at a time. Add chocolate and vanilla to sugar mixture. Add flour and baking powder, salt and nuts. Mix well. Pour in an oblong pan. Bake at 350° about 50 minutes.

ICING:

2 c. sugar
2 squares unsweetened chocolate
2/3 c. milk
2 T. corn syrup
1 tsp. vanilla
2 T. butter
Dash of salt
1 c. black walnuts (optional)

Add chocolate to milk; place over low flame. Cook until smooth, stirring constantly. Add sugar, salt and corn syrup; stir until sugar is dissolved and mixture boils. Continue cooking without stirring, until soft ball is formed in cold water. Cool until lukewarm, beat and spread on cake.

CHOCOLATE TOWN CAKE — Mary Bowles, Jackie Wallace

1 3/4 c. sugar
2/3 c. shortening
2 1/2 c. flour (sifted)
1/2 tsp. salt
1/2 c. Hershey's cocoa
2 eggs
1 tsp. vanilla
1 1/2 tsp. baking soda
1 c. buttermilk
1/2 c. boiling water

Preheat oven to 350°. Grease and flour 2 (9 inch) pans. Cream the sugar and shortening together until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together the dry ingredients and add alternately with buttermilk. Make a smooth paste of the cocoa and boiling water. Cool slightly, add and blend well. Pour into pans and bake for 30 to 35 minutes or until well done.

Frost with elegant chocolate frosting.

Continued Next Page.

CHOCOLATE TOWN CAKE (Continued)

ELEGANT FROSTING: Mary Bowles

1 1/4 c. sugar
1 c. evaporated milk or heavy cream
5 squares Baker's unsweetened chocolate
1/2 c. butter
1 tsp. vanilla

Combine sugar and milk in a heavy saucepan. Bring to a boil, stirring constantly. Reduce heat, simmer 6 minutes without stirring. Remove from heat. Add chocolate, stir to blend. Stir in butter and vanilla. Chill until mixture begins to thicken. Beat until thick and creamy. Makes enough to fill and frost 8 or 9 inch layer cake.

COCA COLA CAKE

Janice Howard; Sherry Waddell
Mrs. Rennard Broady; Earnestine Shemwell
Beverly Sullivan

2 sticks margarine
2 squares unsweetened chocolate or 3 T. cocoa
2 c. flour
2 eggs
1 tsp. vanilla
2 c. sugar
1 c. Cola
1 1/2 c. miniature marshmallows
1/2 c. buttermilk (mixed with)
1 tsp. baking soda
1/4 tsp. salt

Combine flour and sugar;in a saucepan combine margarine, Cola, chocolate. Bring to a boil. Pour over flour and sugar. Remove from heat, add buttermilk, soda, marshmallows, salt, eggs and vanilla. Then mix well. Bake at 350° in an ungreased 9x13 inch pan.

ICING FOR COCA COLA CAKE:

Beverly Sullivan
Earnestine Shemwell; Sherry Waddell

1/2 c. margarine
3 T. cocoa
6 T. Coca Cola
1 box powdered sugar
1 c. pecans (toasted)

Combine cocoa, butter and Coca Cola and bring to a boil. Pour over sugar and beat. Add nuts and ice cake while hot.

Don't pray for rain if you are going to complain about the mud.

DEVILS FOOD CAKE — Mrs. Anna Gupton

2 1/2 c. cake flour (sifted)
1 1/3 c. sugar
1 1/4 tsp. soda
2/3 c. shortening (room temperature)
1 1/3 c. buttermilk
1 tsp. vanilla
2 eggs
1/2 c. cocoa
1/2 tsp. lard

Beat 2/3 cup shortening until smooth and creamy; add sugar. Beat until smooth. Sift flour 3 times with soda and salt, add cocoa, eggs and vanilla. Beat until smooth. Pour into 3 greased and floured 9 inch cake pans. Bake at 350° for 30 minutes.

CAKE FROSTING:

2 c. sugar
2 T. cocoa
1/2 c. milk
1 T. butter
Pinch of salt

Cook ingredients in a saucepan until it forms a soft ball in cold water. Beat until smooth. Spread on cake.

GERMAN CHOCOLATE CAKE AND ICING — Janice Howard

1 pkg. Duncan Hines Swiss chocolate cake mix
2/3 c. evaporated milk
1/3 c. shortening
1 1/2 c. (3 1/2 oz. can) coconut flakes
2/3 c. sugar
2 egg yolks
1/2 tsp. vanilla
1 c. pecans (chopped)

Use 8 or 9 inch round cake pan. Bake and cool cake as directed on the box.

In a saucepan combine sugar, milk, eggs and shortening. Cook and stir over medium heat. Add vanilla, coconut, pecans. Beat until thick. Cool 15 minutes. Spread only between layers and on top of cake.

I baked a special chocolate cake
It's just as light as a feather.
But I must be very careful when
Transporting it, in windy weather.

GERMAN SWEET CHOCOLATE CAKE — Mary Rowlett

1 (4 oz.) box German sweet chocolate
1/2 c. boiling water
2 c. sugar
1/2 tsp. salt
1 c. buttermilk
1 c. butter
4 egg yolks (unbeaten)
2 1/2 c. flour
1 tsp. baking soda
4 egg whites
1 tsp. vanilla

Melt chocolate in boiling water; cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time and beat well. Add melted chocolate and vanilla; mix well. Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture; beat until smooth. Fold in whites. Pour into 3 deep 8 or 9 inch layer pans. Bake in a moderate oven at 350° for 30 to 40 minutes. Cool. Frost top only.

COCONUT PECAN FROSTING:

1 c. evaporated milk
1 c. sugar
3 egg yolks
1 c. pecans (chopped)
1/2 c. butter
1 tsp. vanilla
1 1/3 c. Baker's Angel Flake coconut

Combine milk, sugar, egg yolks, butter, vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add coconut and pecans. Beat until thick. Makes 2 1/2 cups.

PILLSBURY FUDGE CAKE — Tommy Kinslow

1 pkg. Pillsbury fudge cake mix
2 eggs
1 can cherry pie filling

Mix in mixer until well blended. Pour into a greased and floured 9x13 inch pan. Bake at 350° for 25 to 35 minutes. Cool 5 minutes and pour on icing.

SELF FILLED CUPCAKES — Mary Bowles

1/3 c. oil
1/3 c. cocoa or 2 (1 oz.) squares
1/4 c. flour
1/2 T. baking powder
1 c. nuts
1/2 tsp. salt
1 c. sugar
2 eggs
1 tsp. vanilla

Bake at 350° for 15 minutes.

SELF-FILLED CUPCAKES

Marcella Ralston

1 (2 layer size) pkg. cake mix
1 (8 oz.) pkg. cream cheese (soft)
1 (6 oz.) pkg.)(1 c.) semi-sweet chocolate chips
1/3 c. sugar
Dash of salt
1 egg

Mix cake as directed on package. Fill paper cups in muffin pan 2/3 full. Cream cheese with sugar, beat in eggs and salt. Stir in chocolate chips. Drop 1 rounded teaspoon of cheese mixture into each cupcake. Bake as directed on cake mix.

These do not need icing.

WHITE CHOCOLATE CAKE

Montella Fults

1/4 lb. white chocolate (melted over hot water) (slightly cooled)
1 c. butter or margarine
2 c. sugar
4 eggs
2 1/2 c. cake flour
1/4 tsp. salt
1 tsp. baking powder
1 c. buttermilk
1 c. pecans (chopped)
1 c. flaked coconut
1 tsp. vanilla

Cream together the butter and sugar until light. Add melted chocolate, then eggs, one at a time, beating well after each addition. Sift the flour with the salt and baking powder, then add to batter alternately with buttermilk, beating well as you go. Fold in vanilla, pecans and coconut.

Pour into 2 greased and floured 9 inch pans and bake in a 350° oven for about 45 minutes or bake in a large 9 or 10 inch tube pan for about 75 minutes.

FROSTING FOR WHITE CHOCOLATE CAKE:

2 c. sugar
2 sticks butter
1 small can condensed milk
1 tsp. vanilla
1/4 tsp. salt

Combine all ingredients and let stand for 1 hour, stirring occasionally. Cook to soft ball stage, then cool to almost lukewarm. Beat until spreading consistency is reached, then spread between layers and over top and sides of cake.

Travel is broadening, but not nearly so much as chocolate cake, whipped cream and such.

CREAM CHEESE CAKE

Burma Wheeler

1 box yellow cake mix
1 egg
1 stick margarine (melted)

Mix with a fork, spread in a 9x13 inch pan.

1 (1 lb.) box powdered sugar
2 eggs
1 (8 oz.) pkg. cream cheese

Beat 2 minutes at medium speed. Pour on top of first mixture. Bake at 350° for 30 to 40 minutes. Cake will fall in center to look like a pie.

EGGLESS AND BUTTERLESS CAKE

Frances Hodges

1 c. fruit mix (fruit cocktail)
2 c. brown sugar
1 c. Spry or Crisco
3 1/2 c. flour
2 tsp. soda
2 c. buttermilk
1 c. seeded raisins
1 tsp. each nutmeg, cinnamon, cloves

Mix. Soak seeded raisins in hot water for 10 to 15 minutes. Drain hot water off and roll raisins in flour before adding to mixture. Add raisins last. Start on 350°, then turn down to 250° until done. No frosting necessary.

BAKELESS FRUITCAKE

Ruth Williams

1 lb. marshmallows
1 lb. graham crackers
1 c. nutmeats
1/2 pt. coffee cream
1 small jar maraschino cherries (cut in small pieces)
1 pkg. dates

Pour cream over dates. Roll crackers, mix with marshmallows, cream, nuts and cherries, using 3/4 of rolled crumbs. Roll batter in remaining crumbs. Put aside for 24 hours before serving.

Serve with whipped cream.

FRUIT COCKTAIL CAKE

Lorine Caswell
Shirley Hodges

2 c. self-rising flour
2 eggs
1 can fruit cocktail
1 c. sugar

Combine and pour into a greased 13x9 inch pan. Sprinkle 3/4 cup brown sugar and 1 cup chopped pecans on top and bake at 325° for 30 to 35 minutes. Or make an icing of:

1 1/2 c. sugar
1 tsp. vanilla
1 stick butter
1 c. evaporated milk

Continued Next Page.

FRUIT COCKTAIL CAKE (Continued)

Boil sugar,butter and milk 1 minute. Add vanilla and pour over cake while hot.

FRUIT COCKTAIL CAKE

Lorine Caswell
Loeta Sullivan

1 1/2 c. sugar
2 c. flour
1 tsp. soda (level)
1/2 tsp. salt
2 eggs
2 c. fruit cocktail

Mix and pour into a greased 13x9 inch pan. Sprinkle on batter before baking 1/2 cup of brown sugar, 1/2 cup chopped pecans. Bake at 350° for 40 minutes.

ICING:
1 cube oleo (melted)
1/2 c. canned milk
3/4 c. sugar

Put in a pan and boil 2 minutes. Remove from heat, add 1 can of Angel Flake coconut. Mix well and pour on cake while hot.

HAWAIIAN CREME CAKE

Linda Wilkerson

1 box golden butter cake mix (Duncan Hines)

Mix as directed. Cool.

ICING:
1 box instant vanilla pudding

Fix as directed. Mix 1 package whipped Dream Whip and 1 can crushed pineapple (drained). Spread on cake. Sprinkle coconut and pecan pieces on top. Keep refrigerated.

Make your cakes as best you can,
For that's the way to please a man.

HONEY SPICE CAKE

Mrs. Artie Puckett

2 c. cake flour (sifted)
2 tsp. baking powder
1/4 tsp. salt
1/2 c. sugar
1/2 tsp. allspice
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 c. butter (softened)
1/2 c. milk
1/4 c. honey
2 eggs (unbeaten)

Measure all dry ingredients and add to sifted flour. Add the butter. In another bowl, mix the milk and honey. Add the dry ingredients. Mix until dry ingredients are moistened, then beat for 2 minutes. Add the eggs; beat for 1 minute. Divide the cake batter into 3 (8 inch) pans which have been lined with waxed paper and greased. Bake in a preheated electric oven at 350° for 35 minutes. Cool 10 minutes before removing from pans.

ITALIAN CREAM CAKE

Linda Childress
Frances Hodges; Jerry B. Lawler
Barbara Druen

2 c. sugar
5 eggs (separated)
1 stick butter
1/2 c. oil
2 c. flour
1 c. buttermilk
1 tsp. baking soda
1 c. Angel Flake coconut
1 c. pecans (chopped)
1 tsp. vanilla

Cream sugar, butter and oil until fluffy. Gradually add egg yolks (one at a time) and beat well. Add soda to buttermilk. Then add flour and buttermilk alternately. Add vanilla, pecans and coconut. Then fold in well beaten egg whites. Makes 3 layers or 1 (13x9x2 inch) sheet cake. Bake layers at 325° for 25 to 30 minutes. For sheet cake, bake about 45 minutes.

FROSTING:

8 oz. pkg. cream cheese
6 T. butter
1 lb. confectioners' sugar
1 tsp. vanilla

Soften cream cheese and butter and beat until creamy. Beat sugar and vanilla in. Spread on cooled cake.

Nuts may be sprinkled on top, if desired.

JAM CAKE

Wilma Spradlin; Lela Shelton
Kelly Walters; Katherine Puckett
Margret Reynolds; Mary Rowlett; Jackie Wallace

5 eggs (beaten)
2 c. sugar
3 c. flour
1 c. butter
1 c. buttermilk
1 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
1 1/2 tsp. cloves
1 1/2 tsp. allspice
1 c. raisins
1 c. nuts (chopped)
1 c. jam

Cream butter and gradually add sugar. Cream together until light and fluffy. Add well beaten eggs. Sift flour before measuring and add spices and salt. Dissolve soda in buttermilk and add it and flour mixture alternately to the egg, sugar, butter mix and beat well after each addition. Lightly dredge the fruit and nuts in extra flour and add. Then add jam. Stir well. Grease and paper line 2 (9 inch) cake pans, pour in batter 2 inches deep. Bake at 325° for 40 minutes.

Use caramel icing.

VARIATIONS FROM BASIC RECIPE GIVEN:

Kelly Walters adds 1 teaspoon nutmeg, 2 teaspoons cinnamon and 2 cups jam.

Margret Reynolds soaks raisins in pineapple juice from a No. 8 1/2 can crushed pineapple overnight before mixing them. Adds crushed pineapple along with the raisins and nuts. She also uses 1 teaspoon nutmeg but only 1 cup sugar.

Lela Shelton adds 1 cup coconut and 1 cup diced apples and bakes at 350° for 30 minutes.

ICINGS:

CARAMEL ICING: Wilma Spradlin

2 c. brown sugar
1 c. cream

Cook brown sugar and cream until mixture reaches the soft ball stage. Beat until creamy.

CARAMEL ICING: Kelly Walters

1/2 c. butter (melted)
1/4 c. milk
1 c. brown sugar
3 1/4 c. confectioners' sugar

Add brown sugar to melted butter in pan. Bring to a boil. Stir and cook until thick (about 1 minute). Cool slightly. Add milk and beat smooth. Beat in confectioners' sugar, adding

Continued Next Page.

CARAMEL ICING (Continued)

gradually until thick enough to spread.

Lela Shelton

CHRISTMAS CARAMEL FROSTING:

1 1/2 c. sweet milk
2 sticks margarine
2 c. sugar
2 tsp. flour
1 c. nuts (chopped)
1 c. raisins
1 c. coconut
1 large apple (grated)

Cook milk, margarine, sugar and flour until thick, stirring constantly to prevent sticking. Remove from heat and add nuts, raisins, coconut and apple.

Mrs. Garland Cox

JAM CAKE

2 c. brown sugar
1/2 lb. butter
3 eggs (separated)
2 c. buttermilk
3 1/2 c. flour
1 T. cocoa
1 c. blackberry jam
1 T. cinnamon
2 T. soda
1 T. vanilla
1 c. nuts
1 c. dates or raisins
1 c. strawberry jam

Add yolks of eggs, sugar, butter and beat. Add dry ingredients and milk alternately. Add beaten egg whites. Add vanilla, nuts, jams and dates or raisins. Bake at 350° for 30 to 35 minutes.

FROSTING FOR JAM CAKE:

2 c. white sugar
1 1/2 sticks butter
1 tsp. vanilla
1 small can Pet milk

Cook sugar, butter and milk until soft ball stage. Beat until cool. Add vanilla.

Elizabeth Crain

JAM CAKE

6 whole eggs
1 c. shortening
2 c. sugar
4 c. flour
1 tsp. soda
2 c. buttermilk
2 tsp. cinnamon
2 tsp. nutmeg
2 c. jam
2 c. strawberry preserves
1 c. cherry preserves
1 c. nuts
2 tsp. allspice
1 pkg. dates

Cream shortening and sugar; add eggs and beat well. Sift

Continued Next Page.

JAM CAKE (Continued)

measured flour and sift with spices. Dissolve soda in buttermilk. Add flour mixture with buttermilk and then add to first mixture. Add preserves and jam; add raisins, dates and nuts. Bake at 350° for 35 minutes. Makes 3 to 5 layers. If you bake in a tube pan, it takes approximately 4 hours.

CARAMEL ICING:

1/2 c. margarine
1 c. dark brown sugar
1/4 c. milk
2 c. confectioners' sugar

Melt margarine in a saucepan over low heat; stir in brown sugar (firmly packed). Bring to a boil over medium heat. Boil hard 2 minutes, stirring constantly. Remove from heat. Stir milk in saucepan. Return pan to heat and bring to a full boil. Remove from heat and cool to lukewarm. Stir in confectioners' sugar into mixture. Beat until smooth.

OLD FASHIONED JAM CAKE — Mrs. Anna Gupton

2 1/2 c. flour (sifted)
1 1/2 c. sugar
1 1/4 tsp. soda
2/3 c. shortening (room temperature)
1 1/3 c. buttermilk
2 eggs
1 tsp. vanilla
1/2 c. cocoa
1 c. blackberry jam
1 tsp. cinnamon
1 tsp. allspice
1 tsp. nutmeg
1 c. pecans (chopped)
1/4 tsp. salt

Sift flour 3 times with soda and salt. Beat shortening with sugar until smooth and creamy. Add milk and flour mixture. Mix well. Add eggs, jam, cocoa, vanilla and spices; fold in 1/2 cup nuts. Pour into a large loaf pan or 3 (9 inch) cake pans. Top with remaining nuts. Bake at 350° for 30 to 35 minutes.

GLAZE FOR JAM CAKE:

1 c. dark brown sugar
1/4 c. cold water
1/4 tsp. vanilla

Boil until it forms a thick syrup; add vanilla. Spread over jam cake.

LEMON CAKE

Jackie Wallace

3 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
3/4 tsp. salt
2 sticks butter
4 eggs
1 tsp. vanilla
1 tsp. lemon extract
1 c. buttermilk
2 c. sugar

Sift flour together with soda, baking powder and salt. Cream the butter thoroughly; add sugar, keep beating the mixture. Add unbeaten eggs, one at a time and vanilla and lemon extract to the creamed mixture (by hand). Add the flour alternately with the buttermilk. Bake in a tube pan at 350° for 1 hour and 10 minutes.

MARBLE CAKE

Jackie Wallace

WHITE PART:

7 egg whites
3 c. granulated sugar
1 c. butter
1 c. sour milk
4 c. flour
1 tsp. soda
1 1/2 tsp. vanilla

Cream butter. Beat in sugar gradually and continue beating until fluffy. Then sift the flour and soda; add to butter mixture alternately with sour cream. Beat in vanilla and egg whites.

DARK PART:

7 egg yolks
3 c. brown sugar
1 c. butter
1 c. sour milk
4 c. flour
1 T. each cinnamon, allspice, grated cloves
1 tsp. soda

Do directions above on white part except that you sift the spices with the flour and soda.

Then alternate spoonfuls of white and dark batter in cake pans. This recipe will fill a 4 quart mold (fill only 3/4 full) With batter left over, use for a smaller mold or 2 layer pans.

Bake in a 350° oven for 1 hour and 15 minutes.

Bit shots are only little shots who keep shooting.

MILKY WAY CAKE

Mrs. Lucille Harp

8 regular Milkey Way candy bars
2 c. sugar
2 1/2 c. plain flour
1/2 tsp. soda
1 c. nuts
2 sticks margarine
4 eggs
1/2 tsp. salt
1 1/4 c. buttermilk
1 tsp. vanilla

Melt Milky Way bars with 1 stick margarine and set aside. Cream sugar and 1 stick margarine; add eggs. Mix, add flour and salt with soda and buttermilk. Add melted candy bars and margarine. Then add nuts and vanilla. Pour in a tube pan. Bake at 325° for 1 hour and 10 minutes or in 3 (8 inch) pans for 30 minutes at 350°. Frost with Milky Way icing!

MILKY WAY ICING:

2 1/2 c. sugar
1 c. evaporated milk
1 stick margarine
6 oz. semi-sweet chocolate chips
1 c. Marshmallow Creme

Combine sugar and milk and cook to soft ball stage (use a cup of cold water and put a drop of mixture into water. It should finally form a soft ball). Add chocolate chips, Creme and margarine. Stir until melted. Cool slightly and spread on cake.

MISSISSIPPI MUD CAKE

June Morris
Linda Childress; Lorine Caswell

4 eggs
1/2 c. cocoa
2 c. sugar
2 tsp. vanilla
1 jar Marshmallow Creme
1 1/2 c. flour
1 c. pecans
2 sticks butter
1 c. coconut

Cream sugar, butter, cocoa and eggs together; add vanilla and mix thoroughly. Add flour, nuts and coconut, mixing well. Pour into a greased and floured 9x13 inch pan. Bake at 350° for approximately 35 minutes or until done. Pour full jar of Marshmallow Creme over hot cake. Let cool and frost.

FROSTING:

1 box powdered sugar
1 tsp. vanilla
1/2 c. Pet milk
1/2 c. margarine
1/2 c. cocoa

Combine ingredients and beat until perfectly smooth. Spread on top of Marshmallow Creme when cake is cold.

MYSTERY CAKE

Ruby Medeiros

1 1/2 c. all purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 c. sugar
1 egg (beaten)
2 c. fruit cocktail
1 c. brown sugar
1/2 c. nuts
Whipped cream

Combine dry ingredients, eggs and fruit cocktail and mix thoroughly. Turn into a well greased 8 inch square pan. Spread with brown sugar and nuts. Bake in a 325° oven for 45 minutes. Cool in pan. Cut in squares. Serve with whipped cream.

OATMEAL CAKE

Roberta Lane
Janice Eskridge

1 c. oatmeal (cooked)
1 1/3 c. boiling water
1 c. white sugar
1 c. brown sugar
1/2 c. shortening (butter or margarine)
2 eggs (beaten)
1/2 tsp. salt
1 1/3 c. flour (sifted)
1 tsp. vanilla
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. vanilla

Cook oatmeal in boiling water approximately 20' minutes. Cream sugar and shortening. Add eggs, then oatmeal; sift all dry ingredients together, add to mixture. Bake in an oblong pan for 35 minutes at 325°. Cool a few minutes and add topping.

TOPPING:

1 c. brown sugar
1/2 c. nuts (chopped)
1/3 c. cream
1 stick margarine
1 can Angel Flake coconut

Blend all this and pour on top of cake and return to oven broiler. Let stay just long enough to bubble or brown lightly.

ORANGE CAKE

Mrs. Mabel Wallace

3 c. cake flour
3/4 c. shortening (soft)
1 1/2 c. sugar
1 T. orange rind (grated)
3/4 c. milk
3 tsp. baking powder
1/2 tsp. salt
3 eggs
1/2 c. orange juice

Sift dry ingredients together. Cream shortening and sugar. Add dry ingredients alternately with milk. Beat until smooth.

Continued Next Page.

ORANGE CAKE (Continued)

Add orange juice and orange peel and blend in well. Bake in a moderate oven until done.

ORANGE BUTTER FROSTING:

1/2 c. butter
1 egg yolk
1 pkg. powdered sugar
1/4 c. orange juice
2 tsp. orange rind (grated)
1/8 tsp. salt

Mix above ingredients together.

ORANGE SLICE CANDY CAKE

Jeanne Coghill

1 c. butter
2 c. sugar
4 eggs
1 tsp. soda
1/2 c. buttermilk
1 small can coconut
3 1/2 c. flour (sifted)
1 lb. dates (chopped fine)
1 lb. orange slice candy (chopped fine)
2 c. nuts (chopped)

Cream butter, add sugar; cream well. Add eggs. Dissolve soda in buttermilk and add. Mix orange slices, dates, nuts and coconut with flour; coat well. Add all to creamed mixture. Bake in a tube pan or 2 loaf pans, well greased and dusted with flour. Bake at 250° for 2 1/2 to 3 hours. Put on glaze while warm.

GLAZE:

Mix 2 cups sifted powdered sugar and 1 can frozen orange juice (undiluted). Pour on cake in pan while warm. Let set overnight.

Oh, dear! Oh, me!
Those calories galore,
Why must it be
The goods I adore.

PINEAPPLE CAKE — Faye Hogan

1 box white cake mix
3 whole eggs
1 1/3 c. milk
2 T. Crisco
1/2 c. sugar

Combine all ingredients and mix according to package instructions. Bake in 3 round pans.

FROSTING:

2 sticks butter
4 eggs
1 1/2 c. sugar
1 can crushed pineapple (drained extremely well!)(save juice)

Cream butter with sugar. Beat in eggs, one at a time. Beat 5 minutes after each egg. Add pineapple (well drained), 1 cup pecans and 1 cup coconut. Spoon pineapple juice on each layer and then frost cake. Keep in the refrigerator, covered.

PINEAPPLE CAKE — Kim Pierce

1 large can crushed pineapple
2 c. sugar
2 tsp. baking soda
2 eggs
2 c. flour
1 tsp. salt

Mix eggs and sugar by spoon; add pineapple and 1 cup nuts. Slowly add flour, salt and baking soda; mix well. Bake at 350° for 25 to 30 minutes in a 15 1/2 x 10 1/2 inch pan.

ICING:

8 oz. Philadelphia cream cheese
1 tsp. vanilla
1 1/2 c. powdered sugar
1/2 c. butter

Mix together and spread on cake while warm.

PINEAPPLE UPSIDE DOWN CAKE — Sandra Atherton

3 T. butter or margarine
2/3 c. brown sugar
4 slices pineapple (cut in halves)
1 c. plus 2 T. self-rising flour (sifted)
1 tsp. vanilla
2/3 c. sugar
1/4 c. shortening
1/2 c. milk
1 egg

Heat oven to 350°. Melt butter or margarine in 1 (9 inch)

Continued Next Page.

PINEAPPLE UPSIDE DOWN CAKE (Continued)

round layer pan 1 1/2 inches deep. Sprinkle brown sugar over butter or margarine and arrange pineapple slices in this. Sift into 1 bowl the flour and sugar. Add shortening and slightly cover with 1/2 of the milk. Beat 2 minutes (300 strokes by hand or 2 minutes on medium speed for electric mixer). Add remaining milk, egg and vanilla; beat 2 minutes. Turn into prepared pan.

Bake for 30 to 35 minutes.

PISTACHIO INSIDE-OUTSIDE CAKE

1 pkg. white or yellow cake mix
1 pkg. Jello pistachio pudding and pie filling
3 eggs
1 c. oil
1 c. club soda
1/2 c. nuts (chopped)

Blend all ingredients in large mixer bowl; beat 2 minutes at medium speed. Bake in a greased and floured 10 inch bundt pan at 350° for 50 minutes. Cool 15 minutes. Remove from pan and cook on rack. Split into 3 layers. Spread about 1 cup frosting between layers. Spoon rest into center; chill. Garnish with chopped nuts.

FROSTING:

1 1/2 c. cold milk
1 pkg. Jello pistachio instant pudding
1 envelope Dream Whip

Whip until thick, about 5 minutes. Spread on cooled cake.

PLUM GOOD CAKE

Marilyn Gardner

2 c. self-rising flour (do not sift)
2 c. sugar
1 c. cooking oil
1 c. nuts (chopped)(I use pecans)
4 eggs (room temperature)
2 small jars plum baby food
1 tsp. ground cloves
1 tsp. ground cinnamon
1 tsp. vanilla

Mix all ingredients at one time with your electric beater until eggs are well mixed. Pour into a greased and floured tube pan and bake 1 hour (or until cake begins to pull away from the sides of the pan) in a preheated 350° oven. Cool and frost with caramel icing.

Even a mosquito gets a pat on the back when he's working.

BUTTERMILK POUND CAKE

Jackie Wallace

3 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
3/4 tsp. salt
1 tsp. vanilla
1 c. shortening (or 2 sticks butter)
2 c. sugar
4 eggs (unbeaten)
1 tsp. lemon extract
1 c. buttermilk

Sift flour together with soda, baking powder and salt. Cream the butter thoroughly. Add sugar and keep on beating the mixture either by hand or electric beater. Add unbeaten eggs, one at a time and vanilla and lemon extract. To the creamed mixture (by hand) add the flour alternately with the buttermilk. Bake in a tube pan at 350° for 1 hour and 10 minutes.

CHOCOLATE POUND CAKE

Jean Holt

2 sticks butter
1/2 c. Crisco
3 c. sugar
5 eggs
3 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 c. cocoa (or less)
1 c. milk
2 tsp. vanilla

Cream together butter, Crisco and sugar. Add eggs, one at a time and sift together flour, salt, soda and cocoa. Add to first mixture alternately with milk. Add vanilla. Bake in a tube pan for 1 hour and 40 minutes at 325°.

KENTUCKY POUND CAKE

Gretha Houk

2 1/2 c. self-rising flour
2 c. sugar
1 1/2 c. Crisco oil
2 1/2 tsp. cinnamon
4 eggs (separated)
1 small can crushed pineapple (with juice)
1 c. nuts (chopped)

Beat egg whites until stiff. Flour nuts with 1/4 cup of flour. Combine remaining flour, sugar, oil, cinnamon, egg yolks and pineapple. Fold in beaten egg whites and nuts. Start in a cold oven. Bake at 300° for 1 hour and 30 minutes or longer.

POUND CAKE

Regina Broughton

2 sticks butter
1/2 c. Crisco
2 c. sugar
1 c. milk
Vanilla or almond flavoring
3 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
5 eggs

Continued Next Page.

POUND CAKE (Continued)

Cream butter and shortening. Add sugar; cream well. Add milk. Just mix enough to break up mixture. Add flour, baking powder and salt. Mix 2 minutes. Add eggs, one at a time, mixing well after each. Add flavoring. Start in a cold oven. Bake 1 hour and 20 minutes.

POUND CAKE

Sadie Williams

1 2/3 c. sugar
1 c. butter
5 whole eggs
2 c. self-rising flour

Cream sugar and butter. Add eggs and beat 2 minutes. Add flour. Beat all ingredients until mixed well. Pour into a tube pan. Bake 60 minutes in a moderate oven.

PRUNE CAKE

Mary Rowlett
Fannie Singleton

2 c. sugar
1 c. Wesson oil
3 eggs
2 jars baby food prunes or
1 c. prunes (cooked)
2 c. flour
1 tsp. soda
1 c. nuts (broken)
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon
1 tsp. allspice
1 tsp. salt
1 tsp. vanilla
1 c. buttermilk

Mix sugar, Wesson oil, eggs in a bowl and blend. Add the dry ingredients to the mixture alternately with 1 cup of buttermilk. Add nuts, prunes and vanilla. Bake at 350° in an angel food cake pan, long, or 3 round ones. Bake approximately 25 to 30 minutes.

ICING FOR PRUNE CAKE:

1 c. sugar
1/2 c. buttermilk
1/2 tsp. soda
1 tsp. white or red syrup
1 stick butter
1/2 tsp. vanilla

Boil together until it makes syrup. Pour over cake while hot.

PUMPKIN CAKE

Mrs. Mae Wuertzer

2 1/4 c. cake flour
3 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda
1 c. brown sugar (firmly packed)
1/2 c. granulated sugar
1 egg and 2 egg yolks (unbeaten)
3/4 c. buttermilk or sour milk
1 1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. allspice
1/2 c. butter
3/4 c. canned pumpkin
1/2 c. nuts (chopped)

Measure flour, add baking powder, salt, soda, spices. Mix together. Cream butter, add sugars gradually; mix well. Add eggs and egg yolks, one at a time, beating until light. Add flour mixture alternately with buttermilk in small amounts. After each addition, beat until smooth. Add pumpkin and nuts; mix well. Bake at 350° for 30 minutes or until done.

If frosting is desired, frost with plain butter frosting.

PUMPKIN CAKE

June Morris
Fay Rock

Blend in a bowl:
3 c. sugar
4 eggs
1 1/4 c. oil
1 can pumpkin

Sift and add to the above:
2 c. flour
2 tsp. baking powder
2 T. cinnamon
1 1/2 tsp. soda
1/4 tsp. salt
1/2 c. pecans (chopped)

Bake at 350° for 1 hour and 15 to 30 minutes in a tube pan, floured and greased.

FROSTING:

Enough for 2 cakes.

1 (8 oz.) pkg. cream cheese (room temperature)
2 to 2 1/2 c. powdered sugar
1 1/2 tsp. vanilla
Milk (a little if needed to moisten)

When you know all the answers you haven't asked all the questions.

PUMPKIN CAKE — Mary Rowlett

1/2 c. Wesson oil
2 c. sugar
4 egg whites
1 large can pumpkin
3 c. flour
2 tsp. soda
2 tsp. baking powder
2 tsp. allspice
2 tsp. cinnamon
1/2 tsp. salt

Blend oil and sugar. Add eggs. Sift together dry ingredients and add pumpkin. Bake at 350°. Ice with caramel icing.

CREAM CHEESE ICING — Fay Rock

1 (8 oz.) pkg. cream cheese
1 stick butter
1 box confectioners' sugar
1 c. pecans (chopped)
1 tsp. vanilla

Stir until smooth. Add nuts. Spread over cake.

RED VELVET CAKE — Linda Childress

3 oz. red food coloring
4 1/2 T. sweet milk
instant cocoa
3/4 c. butter
2 1/4 c. granulated sugar (sifted)
3 eggs
1 1/2 c. buttermilk
3 1/4 c. plus 2 T. cake flour (sifted)
1 T. salt (scant)
1 1/2 T. soda
1 1/2 T. vanilla
1 1/2 T. vinegar

Mix red coloring and cocoa together with a fork and set aside. Cream butter, sugar and eggs. Combine cocoa and creamed mixture; beat. Add buttermilk alternately with flour, salt and soda. Fold in vanilla and vinegar. Pour batter into 2 (9 inch) cake pans with bottoms greased and lined with waxed paper.

Bake 35 minutes at 350°.

RED VELVET ICING:

1 stick margarine
8 oz. pkg. cream cheese
1 tsp. vanilla
1 box powdered sugar
1 c. nuts (chopped)

Cream margarine and cheese. Add vanilla and sifted sugar. Mix well. Add nuts. Should be ready to spread on cooled cake.

The glory of every morning is that it offers us a chance to begin again.

RED VELVET CAKE

Lorine Caswell

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 oz. red food coloring
2 T. cocoa
1 1/2 c. flour
1 tsp. salt
1 tsp. vanilla
1 tsp. soda
1 c. buttermilk
1 T. vinegar
1 tsp. butter

Cream shortening, sugar and eggs. Make a paste with coloring and cocoa. Add mixture. Add salt and flour alternately with buttermilk and vanilla. Don't beat except just enough to blend. Pour into 2 (8 inch) greased pans. Bake at 350° for 30 minutes.

Layer may be split to make four.

SEVEN-UP CAKE

Carol Gardner

2 sticks butter or margarine
1/2 c. shortening
3 c. sugar
5 eggs
3 c. flour
1 tsp. vanilla
1 tsp. lemon flavoring
1 small bottle 7-Up

Cream butter, shortening and sugar. Add eggs, one at a time and beat thoroughly. Add flour gradually. Add flavorings. Slowly add 7-Up. Beat until thoroughly mixed. Pour into a greased and floured tube pan or 13x9x2 inch pan.

Bake 1 hour and 10 minutes at 325°.

SEVEN-UP CAKE

Mary Fields; Mrs. Garland Cox
Jackie Wallace; Brenda Martin

1 pkg. lemon cake mix
1 box pineapple instant pudding
4 whole eggs
10 oz. bottle 7-Up
3/4 c. Wesson oil
Pecans (optional)

Mix above ingredients. Bake at 350° for 25 to 30 minutes in 2 (9 inch) layer pans.

FILLING:

1 1/2 c. white sugar
1 stick margarine
2 whole eggs
1 c. crushed pineapple
2 T. flour
1 c. coconut

Cook until thick; cool and put between layers.

Continued Next Page.

ICING FOR 7-UP CAKE: Mary Fields

2 eggs
1 T. flour
1 can crushed pineapple
1 1/2 c. sugar
1 stick margarine
1 1/2 c. coconut

Cook eggs, flour, sugar, margarine and pineapple until thick. Add 1 1/2 cups coconut. Pour over hot cake.

REFRIGERATOR SHEET CAKE Patti Kessler

1 pkg. gelatin (4 serving size)
1 pkg. white cake mix
3/4 c. boiling water
1/2 c. cold water

TOPPING:
1 envelope whipped topping mix (2 to 2 1/2 c. yield)
1 pkg. vanilla instant pudding mix (4 serving size)
1 1/2 c. cold milk
1 tsp. vanilla

Dissolve gelatin in 3/4 cup boiling water. Add 1/2 cup cold water; set aside. Mix and bake cake as directed, in a 13x9x2 inch pan. Cool cake 20 to 25 minutes. Poke deep holes through the top of the cake (still in the pan) with a fork, space holes about 1 inch apart. With a cup, slowly pour gelatin mixture into holes. Refrigerate cake while preparing topping.

Blend whipped topping mix with instant pudding, cold milk and vanilla until stiff (3 to 8 minutes). Immediately frost cake. Keep cake refrigerated. (served chilled)

We will mix and bake the dainty cake.
And beat the frosting light.
The sweetest plan, to please a man
Is through his appetite.

SNOWBALL CAKE

Loeta Sullivan
*Frances Hodges

2 pkgs. unflavored gelatin
1 c. boiling water
Juice of 1 lemon
4 envelopes Dream Whip
Coconut, nuts and cherries
4 T. cold water
1 c. granulated sugar
1 (No. 2) can crushed pineapple
1 large angel food cake

Soften gelatin in cold water. Add boiling water. Stir in sugar until all have dissolved. Add pineapple and lemon juice. Chill until practically set.

Whip 2 envelopes of Dream Whip. Cut or break angel food cake in small bits. Line pan with cake. Mix Dream Whip and gelatin mixture together, pour part over cake. Add more cake until all is used. Whip 2 packages Dream Whip. Spread over cake. Sprinkle with nuts and coconut. Place cherries over top as a garnish.

*Frances Hodges calls this cake "The Not Cooked Cake".

SOCK-IT-TO-ME-CAKE

Bonnie Martin

1 pkg. yellow cake mix
1 c. (8 oz.) dairy sour cream
1/2 c. Crisco oil
1/4 c. sugar
1/4 c. water
4 eggs

FILLING:

1 c. pecans (chopped)
2 T. brown sugar
2 tsp. cinnamon

Preheat oven to 375°. In a large bowl blend cake mix, sour cream, oil, 1/4 cup sugar, water and eggs. Beat at high speed for 2 minutes. Pour 2/3 of mixture in a greased and floured 10 inch tube pan. Combine filling ingredients and sprinkle over batter in pan. Spread remaining batter evenly over filling mixture.

Bake at 375° for 45 to 55 minutes until cake springs back when touched lightly. Cool right side up for about 25 minutes, then remove from pan.

GLAZE:

Blend 1 cup powdered sugar and 2 tablespoons milk. Drizzle over cake.

SOUR CREAM CAKE — Mrs. James Atwood

3 c. flour (sifted)
3 c. sugar
1/2 pt. commercial sour cream
1/4 tsp. baking soda
1 c. butter
6 eggs (separated)

Cream butter and sugar thoroughly; add egg yolks, one by one. Sift flour with soda (twice). Add flour and sour cream alternately to butter-sugar mixture. Beat egg whites stiff and fold in. Bake in a greased and floured large pan at 300° for about 1 1/2 hours. It should have a nice brown crust on top. Turn cake out of pan immediately upon taking from the oven.

No icing or flavoring needed.

SPONGE CAKE — Genrose Druen

1 1/4 c. cake flour (sifted)
1 c. sugar
1/2 tsp. baking powder
6 medium egg whites
1/2 tsp. salt
1 tsp. cream of tartar
1/2 c. sugar (for egg whites)
6 medium egg yolks
1/4 c. cold water
1 tsp. vanilla

Sift together 1 1/4 cups sifted cake flour, 1 cup sugar, 1/2 teaspoon baking powder. Measure 6 medium egg whites, 1/2 teaspoon salt, 1 teaspoon cream of tartar; beat until stiff. Beat 1/2 cup additional sugar into egg whites, a tablespoon at a time, beat until stiff. Combine 6 medium egg yolks, 1/4 cup cold water, 1 teaspoon vanilla. Blend egg yolk mixture into dry ingredients; beat 1 minute. Fold egg yolk mixture into egg whites.

Pour into an ungreased 10 inch tube pan. Bake at 350° for 40 to 50 minutes.

STRAWBERRY CAKE — Mrs. Mabel Wallace
Wanda Puckett; Nancy Goldsmith

1 box white cake mix
1 box strawberry Jello
1/2 c. water
4 eggs
1 c. Wesson oil
1/2 c. strawberries (drained)

Mix and bake according to directions on box of cake mix.

ICING:

1 box powdered sugar
1/2 c. butter
1/2 c. strawberries (drained)
Red coloring (may be added.

Happiness is a habit - cultivate it.

STRAWBERRY CROWN ANGEL CAKE — Mrs. Mabel Wallace

1 1/2 c. cake flour
3/8 tsp. salt
2 c. sugar
12 large egg whites
2 tsp. cream of tartar
1 tsp. vanilla

PINK FROSTING:
3 oz. cream cheese
2 T. strawberry juice
2 c. confectioners' sugar
1/2 tsp. almond extract

Sift flour 4 times. Add salt to egg whites and beat until foamy. Add cream of tartar and beat. Add sugar, 2 tablespoons at a time. Add vanilla. Fold in flour gradually. Bake 45 to 60 minutes at 300°.

Mix ingredients of frosting recipe until smooth. Frost cooled cake.

STRAWBERRY ICEBOX CAKE — Anya Best

2 sticks margarine
1 lb. vanilla wafers
1 1/2 c. sugar
2 eggs
1 qt. fresh strawberries
1 pt. whipping cream

Crush wafers fine and mix with 1 stick melted margarine. Spread 2/3 of crumb mixture firmly on bottom of a 9x13 inch dish.

Cream 1 stick margarine with sugar. Add eggs and beat well. Spread evenly over crumbs. Add fresh strawberries for next layer, then cream (whipped). Sprinkle with remaining crumbs and refrigerate overnight. This is the best dessert I've ever eaten.

STRAWBERRY SHORTCAKE — Mary Norman

2 c. flour (sifted)
1/2 tsp. salt
4 tsp. baking powder
1 T. sugar
1/3 c. butter
1 egg (well beaten)
1/2 c. milk (sweet)

Sift together dry ingredients. Cut in butter. Stir in egg and milk. Add flour. Grease an 8 inch round cake pan. Pour in batter. Bake at 450° for about 15 to 20 minutes.

Split shortcake. Spread butter and top with sugared berries. Serves 6.

A diplomat is a man who can convince his wife she looks too stout in a fur coat.

VANILLA WAFER CAKE

Ilene Wilson

1 (12 oz.) box vanilla wafers (crumbled)
2 sticks margarine
1/2 c. walnuts or pecans
1/3 c. milk
1 c. or small can coconut
2 c. sugar
6 eggs

Cream sugar, eggs, butter together. Add wafers, milk, nuts and coconut to creamed mixture. Mix until light and fluffy. Bake in a greased, lined angel food pan for 1 1/2 hours or until done at 300°.

WALNUT GLORY CAKE

3/4 c. all purpose flour
2 tsp. cinnamon
1 tsp. salt
9 eggs (separated)
1 1/2 c. sugar
2 tsp. vanilla
2 c. black walnuts (finely chopped)

Sift flour with cinnamon and salt. Beat egg whites in a large bowl until soft mound forms. Gradually add 3/4 cup of sugar; continue beating until very stiff; do not underbeat. Combine egg yolks, 3/4 cup sugar and vanilla in a small bowl, beat until thick; stir in dry ingredients. Fold batter gently but thoroughly into egg whites, using a wire whip or rubber spatula. Fold in walnuts; bake in an ungreased 10 inch tube pan at 350° for 55 to 65 minutes. Invert pan and cool completely before removing from pan. Serve with whipped cream or frosting of your choice.

Don't say the thing is impossible,
The chances are you'll rue it,
Because some fool who doesn't know
Will come along and do it!

WHITE CAKE WITH PINEAPPLE FILLING

Barbara Druen

White cake mix (Duncan Hines
my preference)

FILLING:

5 T. enriched flour
1/2 c. sugar
1/2 tsp. salt
2 c. milk (scalded)
2 egg yolks (beaten)
1 tsp. lemon juice
1/2 c. pineapple (drained)

FROSTING:

2 egg whites
1 1/2 c. sugar
1 1/2 tsp. light corn syrup
or 1/4 tsp. cream of tartar
1/3 c. cold water
Dash of salt
1 tsp. vanilla
1 can flaked coconut

Cook white cake according to directions on cake box in 3 cake pans.

Mix flour, 1/2 cup sugar, 1/2 teaspoon salt. Slowly stir in milk. Cook in a double boiler about 15 minutes until thick. Add a little hot mixture to beaten yolks. Stir into remaining hot mixture. Continue cooking for 3 minutes. Add lemon juice and pineapple; cool. Makes 2 1/3 cups filling. Spread as filling between layers.

Frosting: Put egg whites, 1 1/2 cups sugar, corn syrup or cream of tartar, cold water and a dash of salt in a double boiler. Beat 1 minute with electric mixer or rotary beater. Cook over boiling water, beating constantly, until mixture forms peaks (about 7 minutes). Remove from heat; add vanilla. Beat until of spreading consistency. Will frost tops and sides of 2 (9 inch) layers. Sprinkle coconut on top and on sides of cake frosting.

X-Y-Z CAKE

Martha Cyphers

1 c. brown sugar
1 c. white sugar
1/2 c. salad oil
4 eggs
1 tsp. vanilla
1 c. flour
1/2 c. coconut
1/2 c. nuts

Cream flour, sugar, oil and eggs. Then add rest of ingredients. Bake at 350° until done, about 30 minutes.

Continued Next Page.

TOPPING FOR X-Y-Z CAKE:

1 stick butter
3/4 c. sugar
1/2 can Pet milk
1/2 c. coconut
1/2 c. nuts

Boil all ingredients together for 2 minutes, no longer. Add 1/2 cup coconut and 1/2 cup chopped nuts. Put on cake while hot.

PLAIN YELLOW CAKE

Amy J. Wilson
Jackie Wallace

1/2 c. butter
2 eggs
2/3 c. milk
1 c. sugar
2 c. self-rising flour
1 tsp. vanilla

Sift flour and sugar together. Add shortening, milk and vanilla. Beat 2 minutes, then add eggs and beat until smooth. Bake at 350° for 30 to 35 minutes.

CARAMEL SAUCE:

Amy Wilson

1 c. brown sugar
1 tsp. butter
Pinch of salt
2 tsp. corn starch
1/2 tsp. vanilla

Combine sugar, corn starch and butter. Pour in 1 cup cold water. Cook until thick, stirring constantly. Add butter and vanilla.

BROWN SUGAR ICING

Mattie Rowlett

1 lb. Godchaux brown sugar (about 2 1/4 c.)
1 c. milk
Dash of salt
1/4 c. butter
1/2 tsp. vanilla

Combine Godchaux brown sugar, milk and salt in a heavy saucepan. Heat to a boil, stirring constantly to dissolve the sugar. Cook to a soft ball stage, stirring occasionally. Remove from heat and add butter and vanilla. Cool to lukewarm without stirring. Beat until thick enough to spread. Place pan over hot water to keep icing of spreading consistency.

Frostings, fillings, icings and glaze
Use them freely - the results will amaze.

BUTTER ICING (GOOD FOR JAM CAKE) Margret Reynolds

1/2 c. milk
1 1/2 c. sugar
1/2 c. margarine or 1 stick

Stir well until it starts boiling. Boil 2 minutes. Add 1 teaspoon vanilla. Cool and beat until thick.

CREAM CHEESE ICING Fay Rock

15 oz. pkg. cream cheese
1 box confectioners' sugar
1 c. pecans (chopped)
1 stick butter
1 tsp. vanilla

Bring cream cheese and butter together to room temperature. Combine them with sugar and vanilla, beating until very smooth. Stir in nuts and spread over cake.

FUDGE ICING Earnestine Shemwell

1 1/2 c. sugar
1 stick oleo
6 oz. pkg. chocolate chips
Pinch of salt
1 (6 or 7 oz.) jar Marshmallow Creme
2/3 c. Pet cream
1 tsp. vanilla
Nuts (optional)

Mix sugar, oleo, Marshmallow Creme and Pet cream and boil 6 minutes. Add chocolate chips, pinch of salt and 1 teaspoon vanilla and nuts, if desired. Stir until chocolate chips are melted.

Cook 9 minutes for candy.

PINEAPPLE FROSTING Mrs. Mabel Wallace

9 oz. can crushed pineapple
1 c. sugar
2 egg whites

Combine pineapple and sugar in a saucepan and boil until syrup spins a thread. Beat egg whites until they hold soft peak. Gradually beat in pineapple. Spread on cake.

An optimist is the guy who can always see the bright side of other people's troubles.

POLISH SOUR CREAM FROSTING

Mabel Wallace

1 egg white
1/8 tsp. cream of tartar
1 lb. powdered sugar
3 to 4 T. heavy sour cream
1 tsp. vanilla
2 T. butter (soft)

Beat egg white and cream of tartar until stiff. Blend in 1/4 of sugar. Add alternately remaining sugar and sour cream, heating until smooth. Add vanilla and butter. May add:

1/2 c. nuts (chopped)
1 c. coconut (toasted)

SEVEN MINUTE CAKE FROSTING

Barbara Druen

2 egg whites
1 1/2 c. sugar
1 1/2 tsp. light corn syrup or 1/4 tsp. cream of tartar
1/3 c. cold water
1 tsp. vanilla
Dash of salt

Place all ingredients except vanilla in a double boiler. Beat 1 minute with electric mixer or rotary beater. Cook over boiling water, beating constantly, until mixture forms peaks, about 7 minutes. Remove from heat; add vanilla; beat until of spreading consistency. Will frost tops and sides of 2 (9 inch) layers.

SNOWY CREAM FROSTING

Mrs. Garland Cox

1/2 c. shortening
3 to 3 1/2 c. powdered sugar (sifted)
3/4 tsp. salt
1 tsp. vanilla
4 to 6 T. milk

Cream shortening until soft and fluffy. Add powdered sugar, 4 tablespoons milk, salt and vanilla. Beat until smooth and creamy. Add more milk, if necessary, to make frosting of spreading consistency.

NOTE: 3 1/2 cups powdered sugar equals 1 pound.

Yield: Frosting and filling for 2 (9 inch) or 3 (8 inch) layers.

* * * * *

ADDITIONAL RECIPES

PIES

PIES

APPLE PIE

Melanie Druen
Greg Gardner

5 to 7 tart apples
3/4 to 1 c. sugar
2 or 3 T. flour
1/8 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
2 T. butter

Pare apples and slice thin; add sugar mixed with flour, salt and spices. Fill pastry lined piepan. Dot with butter. Cover with top crust. (I prefer lattice work top crust). Bake in a hot oven (450°) about 10 minutes, then in a moderate oven (350°) about 40 minutes. Add lemon juice if apples aren't tart enough.

APPLE PIE

Veronica Druen

Pie shell
2 1/2 c. apples (sliced)
1/2 c. sugar
1 tsp. cinnamon
1/3 stick butter
1/2 c. sugar
1/2 c. flour

Slice apples. Put into an unbaked pie shell. Combine sugar, 1/2 c. sugar)and cinnamon and pour over apples. Mix butter, 1/2 cup sugar and flour. Sprinkle over apples. Bake at 350° for 35 minutes.

DUTCH APPLE PIE

Nancy Goldsmith

1 qt. jar apples
1 c. sugar
Cloves, cinnamon (each to taste)
Pinch of salt
6 T. corn starch or 5 T. flour

Mix together and pour into an unbaked pie crust. Top with crust sprinkled with sugar mixed with cinnamon and cloves. Bake in a 350° oven until crust is golden brown.

Make up your minds, but put a gadget on it so you can turn it around.

DUTCH APPLE PIE

Wilma Spradlin

2 egg yolks
1/4 c. brown sugar
2 T. flour
1/4 tsp. salt
3/4 c. dairy sour cream
1/4 c. honey
1 1/4 tsp. cinnamon
3/4 tsp. nutmeg
4 c. tart apples (thinly sliced)
1 pie shell (unbaked)

TOPPING:
2/3 c. flour
1/2 c. brown sugar
1/2 c. butter

Blend egg yolks into sour cream. Add brown sugar, honey, flour and seasonings. Pour over apples and mix lightly. Arrange in an unbaked pie shell. Bake 15 minutes at 450°.

Blend topping ingredients to coarse crumbs and sprinkle over pie. Bake at 350° for 30 minutes more or until apples are done.

SOUR CREAM APPLE PIE

2 T. flour
3/4 c. sugar
2 c. apples (chopped)
1/2 tsp. vanilla
1/8 tsp. salt
1 egg
1 c. sour cream

Sift flour, salt and sugar together. Add slightly beaten eggs, sour cream and vanilla. Beat until smooth. Add chopped apples; pour into crust. Bake in a 425° oven for 15 minutes. Reduce heat to 375° and bake for 30 minutes longer. Remove from oven, add:

CRUMB TOPPING:
1/3 c. sugar
1 tsp. cinnamon
1/3 c. flour
1/4 c. butter

Blend together. Sprinkle over pie. Bake 10 minutes.

TRANSPARENT APPLE PIE

Mae Dell Atwell

1 stick butter
1 1/4 c. sugar
1 tsp. cinnamon
2 eggs (beaten)
1 1/4 c. raw apples (chopped)
1 pie shell (unbaked)

Melt butter, add sugar, cinnamon, eggs and apples. Mix and pour into pie shell. Bake 45 minutes to 1 hour at 350°.

BROWN SUGAR PIE — Mrs. Anna Gupton

9 inch pie shell (baked)
3/4 c. brown sugar (packed firm)
1/3 c. white sugar
3 T. flour (heaping)
Pinch of salt
2 egg yolks
2 tsp. cream
1/2 tsp. vanilla
2 c. hot water (not boiling)
Pat butter

Mix sugar, flour and salt together. Have water hot in a heavy pan. Beat egg yolks and cream together. Pour in hot water, stirring all the time. Add sugar and flour mixture, stirring. Cook over low heat until thick. Add butter and vanilla. Pour into baked pie shell. Top with meringue. Makes 1 pie.

BUTTERMILK PIE — Rosamond Johnson

2 eggs
1 1/2 c. sugar
1/2 c. margarine (melted)
1/2 c. buttermilk
1 tsp. vanilla
1 pie shell (unbaked)

Cream together eggs and sugar. Add other ingredients and mix well. Put above ingredients into unbaked pie shell. Bake 25 to 30 minutes at 325° or until golden brown.

BUTTERSCOTCH PIE — Helen Stites

2 c. brown sugar
5 T. corn starch
3 egg yolks (slightly beaten)
2 tsp. vanilla
3/4 stick butter
2 1/2 c. milk

In a saucepan combine and cook all together. Bake in a prebaked crust, best in graham cracker crust.

Add egg white meringue, brown topping.

BUTTERSCOTCH PIES — Mary Gardner

3 c. brown sugar
2 tsp. vanilla
1 stick butter
1 1/2 c. milk
1 T. flour
6 egg yolks

Mix sugar, milk, flour, eggs. Cook until thick, then add butter and vanilla. Pour into baked pie crust. Add egg white meringue, if desired.

BUTTERSCOTCH PIE — Lillie Spradlin

1 c. brown sugar
2 T. flour
1/2 c. boiling water
1 c. milk
1 T. butter
2 egg yolks

Mix sugar, boiling water and butter. Bring to a boil. Then add flour mixed with egg yolks and milk. Stir constantly until thick.

BUTTERSCOTCH PIE — Mable B. Coats

2 1/2 c. brown sugar
2 c. milk
8 T. flour (mixed with sugar)
3 egg yolks
1 tsp. butter

Combine together until creamy smooth. Let come to a boil until thickened. Pour into graham cracker crust, sprinkle graham crackers on top. Then top with meringue, let brown to a golden brown; remove from oven; cool.

LIGHT BUTTERSCOTCH PIE — Faye Hogan

1 (9 inch) pie shell (baked)
1/3 c. flour
3 egg yolks (use whites for meringue)(beaten)
1/2 stick butter or margarine
1 3/4 c. milk
1/4 c. light brown sugar
3/4 c. white sugar

Mix flour and sugar. Add beaten egg yolks to milk and blend. Combine the two mixtures and beat well. Add butter. Cook until thick (stirring constantly). Pour into pie shell and top with meringue. Bake at 450° until meringue is brown.

MOM'S BUTTERSCOTCH PIE — Mrs. Brownie Rock

1 pie shell (baked)
1 c. brown sugar
2 T. flour
2 T. butter
1 1/2 c. milk
Pinch of salt
2 egg yolks (beaten)
1 tsp. vanilla

Mix sugar, salt and flour. Add milk. Stir in beaten egg yolks. Cook in an iron skillet over low heat until thick. Remove from heat; add butter and vanilla. Pour into pie shell. Top with beaten egg whites. Brown in a hot oven.

CHERRY COBBLER — Margret Reynolds

1 c. sugar
1 c. self-rising flour
1 can cherry pie filling
1/2 c. butter or margarine
1 c. sweet milk

Melt butter in a baking pan or dish. Combine sugar, flour and milk. Beat until smooth. Pour melted butter in pan. Add cherry pie filling by using a large spoon to dip it. Put it into the batter, spotting it over the pan without stirring.

Bake at about 400° for 30 minutes.

MIRACLE CHERRY PIE — Doris Bertram

1 large pkg. Jello vanilla pudding
1/4 tsp. salt
1/2 c. sugar
1 T. lemon juice
1 T. butter
Red food coloring
1 (9 inch) pie shell (baked)
2 (1 lb.) cans pitted unsweetened red cherries

Combine dry pudding mix, sugar, salt, lemon juice and about 1/2 cup of juice from cherries in a saucepan. Stir to make a smooth paste. Then stir in cherries and remaining juice. Cook and stir until mixture comes to a full boil. Remove from heat. Add butter and coloring. Cool 5 minutes, then pour into pie shell. Let stand until firm, about 3 hours.

Makes 6 to 8 servings.

RED CHERRY PIE — Alta Jaggers

3/4 c. juice (from cherries)
2 T. tapioca
10 drops red food color
Pastry for (9 inch) lattice top pie
1 c. sugar
3 c. pitted tart red cherries
4 drops almond extract
1 T. butter

Combine cherries, sugar, tapioca, cherries, food color, extract and dash of salt; let stand 20 minutes. Line a 9 inch pie plate with pastry. Fill. Adjust lattice; crimp edge high. Bake in a hot oven, 400° for 50 to 55 minutes.

An old-timer remembers when a pie was set on the windowsill to cool, not thaw!

CHESS PIE

Amy J. Wilson

Cream together:

1 1/2 c. sugar	1 stick butter

Add:

3 whole eggs	1 tsp. vinegar
1 tsp. corn meal	1 tsp. vanilla

Cook in an unbaked pie crust at 375°, preheated oven, about 40 to 45 minutes.

LOUISVILLE CHESS PIE

Mae Dell Atwell
Lucinda Jaggers

9 inch pie shell (unbaked)	1/8 tsp. salt
1/2 c. butter	3 eggs (separated)
1 c. sugar	1/2 c. evaporated milk
1/4 c. flour	1 tsp. vanilla

Cream butter and sugar together until creamy. Add flour, salt and egg yolks and beat until blended. Add milk and vanilla. Pour into an unbaked pie shell and bake 10 minutes at 425°, then reduce heat to 375° and bake another 20 to 25 minutes or until set.

Top with a meringue made of the 3 egg whites beaten with 6 tablespoons sugar. Return to a 375° oven until light brown, about 5 minutes.

CHOCOLATE PIE

Mrs. Anna Gupton

9 inch pie crust (baked)	1/2 tsp. vanilla
1 c. white sugar	2 tsp. cream
3 T. flour (heaping)	2 c. hot water
2 egg yolks	1 T. cocoa (heaping)
Pinch of salt	Pat of butter

In a heavy pan, have water "hot not boiling". Beat egg yolks and cream in a cup. Stir in hot water. Have sugar, flour and salt mixed together dry. Pour in, stirring constantly over low heat until thick as desired, stir in pat of butter and vanilla. Pour in pie shell, top with meringue and brown.

MERINGUE:

2 egg whites	2 tsp. sugar
2 tsp. cold water	Drop of vanilla

Beat until it stands in peaks, put on pie. Bake in the oven until golden brown.

CHOCOLATE PIE

June Morris

4 T. cocoa
1 1/2 c. sugar
1/3 c. corn starch
1/2 tsp. salt
Whip cream (sweetened)
3 c. milk
4 tsp. vanilla
4 egg yolks (slightly beaten)
2 T. butter

Prepare a 9 inch pie shell and bake. In a large saucepan, blend sugar and cocoa and corn starch and salt. Stir milk slowly into dry ingredients; add slightly beaten egg yolks and blend well. Cook, stirring constantly, over medium heat, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat, add vanilla and butter and beat with electric mixer until smooth. (Do not be alarmed if mixture seems to lump as it is cooked.)

Cover with plastic wrap, being sure to work any air bubbles out the edge. Chill, spread with the whipped cream and serve.

CHOCOLATE PIE

Mrs. Walter Jones

2 eggs
1 c. sugar
2 T. flour
2 T. cocoa
2 c. milk

Save white of eggs for top of pie. Mix flour, sugar and cocoa together, then mix eggs and milk together. Put the two mixtures together and pour in a skillet. Cook until thick. Pour into cooked pie shell. Cover with beaten egg whites; bake at 350° until golden brown.

CHOCOLATE PIE

Nora Nunn
Claudia Templeman

3 T. cocoa
1 1/2 c. sugar
4 T. corn starch
3 T. flour
2 c. milk
3 egg yolks
2 T. butter
1 tsp. vanilla

Mix dry ingredients well. Gradually add just enough milk to make a paste. Add remainder of milk. Cook slowly, stirring constantly, or cook over hot water in a double boiler. When thickened, remove from heat and add butter and vanilla. Pour into a baked pie shell and top with meringue.

CHOCOLATE PIE — Mrs. Garland Cox

1 1/2 c. cold milk
3/4 c. sugar
3 egg yolks
1/2 stick butter
1 T. vanilla
4 T. chocolate
3 T. flour

MERINGUE:
3 egg whites
1/2 tsp. baking powder
4 T. sugar

Mix chocolate, flour and 1/2 of sugar together. Put 3 egg volks and milk and butter and remaining sugar together. Let boil until thickened. Pour into baked 9 inch pie shell.

Beat egg whites, 1/2 teaspoon baking powder and 4 tablespoons sugar for meringue.

CHOCOLATE PIE — Faye Hogan

1 c. sugar
3 T. flour (heaping)
3 T. cocoa (heaping)
1/2 T. vanilla
1 1/2 c. milk
3 egg yolks (beaten)(save whites for meringue
1 T. butter or margarine

Mix together dry ingredients. Add milk and eggs. Cook until thick, preferably in a black skillet. Remove from heat and stir in butter and vanilla. Let cool slightly and pour in a 9 inch baked pie shell. Top with meringue and brown at 450°.

IRON SKILLET CHOCOLATE PIE — Amy S. Wilson

1 c. sugar
1 T. plain flour (heaping)
2 T. cocoa
2 egg yolks
1 c. milk
1/4 stick butter
1 tsp. vanilla
2 egg whites
4 T. sugar

Mix 1 cup sugar, flour, cocoa. Mix in another bowl the egg yolks and milk. Melt butter in skillet. Add dry ingredients, then add liquids, stirring constantly. Cook until thick, then add vanilla.

Use egg whites and 2 tablespoons sugar per egg for meringue. Beat egg whites until stiff, then add sugar, 1 spoon at a time. Spread over pie. Put into oven; brown slightly.

CHOCOLATE CHIP PIE — Marcella Ralston

1 c. chocolate chips
1 c. English walnuts
2 eggs (beaten)
1 c. sugar
1 stick butter (melted and cooled)
1/2 c. flour
1 tsp. vanilla

Mix sugar and flour, add eggs and then butter. Add English walnuts, chocolate chips and vanilla. Pour into an unbaked pie shell and bake 30 minutes at 350°. Test with a toothpick. Bake longer if necessary. It should be chewy, not runny.

COCOA MERINGUE PIE — Mrs. Phyllis Wilson

1/3 c. cocoa
1 c. sugar
1/4 tsp. salt
2 c. milk
2 egg yolks
3 T. butter
1 tsp. vanilla
2 egg whites
4 T. sugar
3 T. corn starch

Combine cocoa, sugar, corn starch and salt in a saucepan. Add milk slowly, stirring well. Cook and stir constantly until mixture comes to a boil and is thickened. Stir in egg yolks. Cook, stirring constantly (about 3 minutes longer). Remove from heat, stir in butter and vanilla. Cool slightly. Pour into baked shell.

For meringue, beat egg whites until foamy. Add sugar, small amount at a time. Beat until meringue stands in soft peaks. Bake at 425° for 5 to 10 minutes or until delicately browned.

GERMAN CHOCOLATE PIE — Elsie Hogan

3 c. sugar
1 1/2 tsp. flour
2 eggs (beaten)
2 squares bitter chocolate (melted)
1 stick margarine (melted)
1 large can evaporated milk
1 tsp. corn starch
Dash of salt
1 tsp. vanilla
1 1/2 c. coconut
1 1/2 c. pecans
2 pie shells (unbaked)

Mix 3 cups sugar, corn starch, flour and salt; add eggs. Add chocolate and margarine. Stir in milk; add vanilla. Put 3/4 cup coconut and 3/4 cup pecans in each pie crust. Pour in filling. Bake 40 minutes at 350°. Yield: 2 pies.

A triangle of pie is a good way to round out a square meal.

NESTLE'S QUIK CHOCOLATE PIE — Mrs. Barbara Puckett

2/3 c. sugar
1 T. corn starch
1 T. flour
3 c. milk
3 fresh eggs
1 T. butter
3 T. Nestle's Quik
1 1/2 tsp. vanilla

Mix together and cook until thick. Pour into a baked pie crust.

COCONUT PIE — Mrs. Garland Cox

1 1/2 c. milk
3/4 c. sugar
3 egg yolks
1/2 stick butter
1 T. vanilla
3 T. flour
1/4 c. coconut

Mix flour and 1/2 of sugar together. Put 3 egg yolks, milk, butter, remaining sugar and coconut. Boil until it thickens. Pour into a 9 inch baked pie shell. Top with meringue and brown.

NO CRUST COCONUT PIE — Mrs. Judy Petett

4 eggs (beaten)
1 3/4 c. sugar
2 c. whole milk
3/4 stick oleo (melted)
3/4 c. all purpose flour
1 T. vanilla
2 c. Golden Isle Snow Flake coconut

Combine all ingredients in a large bowl and stir until well blended. Grease 2 pie pans, divide mixture evenly. Bake at 350° for 30 to 40 minutes or until golden brown.

COOL WHIP PIE — Lorine Caswell

1 can evaporated milk
1 large container Cool Whip
1/4 c. lemon juice
1 small can crushed pineapple
1 can mandarin oranges
1 small can peaches

Mix together and put into a graham cracker crust.

DERBY PIE — Montella Fults

1/4 c. margarine
1 c. sugar
3 eggs
3/4 c. light corn syrup
1/4 tsp. salt
1 tsp. vanilla
1/2 c. chocolate chips
1/2 c. black walnuts (chopped)
2 T. bourbon
8 or 9 inch pie crust (unbaked)

Cream margarine and add sugar gradually. Add beaten eggs,

Continued Next Page.

DERBY PIE (Continued)

syrup, salt and vanilla. Add chocolate chips, nuts and bourbon and stir well. Pour into crust and bake in a 375° oven for 40 or 50 minutes. Rewarm to serve. May be garnished with whipped cream.

EGG CUSTARD PIE

3 eggs
3 T. flour
2 c. milk
3/4 c. sugar
4 T. butter (melted)
1/2 tsp. vanilla

Beat eggs slightly, then beat in sugar. Add melted butter, milk and vanilla. Pour in pastry lined pie plate and bake at 400° for 10 minutes. Reduce heat to 300° and bake until filling is firm.

KENTUCKY PRIZE WINNING EGG CUSTARD PIE — Lela Shelton

3 eggs
2 c. milk
1/2 c. sugar
1 tsp. vanilla
1/2 tsp. nutmeg
2 T. flour
1/4 tsp. salt

Cook over medium heat, stirring to prevent sticking until mixture starts to thicken. Pour into pie crust and bake in a moderate oven.

HOT WATER PIE — Mrs. Anna Gupton

9 inch shell (baked)
1 c. white sugar
3 T. flour (heaping)
Pinch of salt
1/2 tsp. vanilla
2 tsp. cream
Pat of butter
1 egg yolk
2 c. hot water

In a heavy pan have water hot. Stir in egg yolk and cream that have been beaten, gradually stir in sugar and flour and salt that has been mixed together. Cook over low heat until thick as desired. Add butter and vanilla. Pour in baked pie shell, top with meringue. Makes 1 pie.

JAPANESE FRUIT PIE

Mrs. Garland Cox; Elsie Hogan
Burma Wheeler; Lucy Carole Ferguson

1 stick margarine
2 eggs (well beaten)
1 c. sugar
1 T. vinegar
1/2 c. pecans
1/2 c. raisins
1/2 c. coconut

Melt 1 stick margarine; beat 2 eggs well. Add 1 cup of sugar and 1 tablespoon vinegar; mix well. Add raisins, coconut and pecans. Put in unbaked pie crust shell and bake for 35 minutes at 350°.

FRENCH LEMON PIE

Carol Thornton

Bake at 375° for 45 minutes. Makes 1 (9 or 10 inch) pie.

1 (9 or 10 inch) pastry shell (unbaked)
1 c. sugar
3 tsp. flour
3 eggs
1 c. light corn syrup
1/4 c. (1/2 stick) butter or margarine (melted)
2 tsp. lemon rind (grated)
3 T. lemon juice
1 lemon (thinly sliced)

Prepare pastry shell in a 9 or 10 inch fluted tart pan with removable bottom or a regular pie plate. Chill.

Mix sugar and flour in a large bowl. Add eggs, syrup and melted butter; beat with a rotary beater until well mixed. Stir in lemon rind and juice. Pour mixture into unbaked pastry shell. Arrange lemon slices on top. Set in the oven for 45 minutes at 375°.

LEMON CHEESE PIE

Kelly Walters

1/2 (3 oz.) pkg. lemon gelatin
1/2 c. boiling water
1/4 c. sugar
1/2 tsp. lemon flavor
4 oz. cream cheese
2/3 c. evaporated milk (whipped)
1 Johnson Ready Crust

Dissolve gelatin in boiling water; cool until it just begins to set. Cream cheese, sugar and lemon. Add gelatin; mix well. Whip milk according to directions on can. Pour filling into crust. Chill several hours or overnight. Garnish.

LEMON MERINGUE PIE

Wilma Spradlin
Brenda Bradley

7 T. corn starch
1 1/2 c. sugar
1/2 tsp. salt
1 1/2 c. hot water
1 (9 inch) pie shell (baked)
3 egg yolks
1/2 c. fresh lemon juice
1 tsp. lemon peel (grated)
2 T. butter

Mix corn starch, sugar and salt in a saucepan. Stir in hot water gradually and bring to a boil over direct heat; cook 8 to 10 minutes over medium heat, stirring constantly until thick and clear. Remove from heat. Stir several spoonfuls of this mixture into beaten egg yolks. Mix well. Pour eggs back into saucepan. Bring to a boil, then cook over low heat for 4 to 5 minutes, stirring constantly. Remove from heat; gradually add lemon juice, grated peel and butter. Cool filling and pour into cooled shell. Top with 3 egg white meringue, then brown.

Meringue may be flavored with 1 teaspoon lemon juice.

MILLIONAIRE PIE

Ollie Spradlin

2 c. powdered sugar
1/2 c. butter (soft)
1 egg
1/4 tsp. salt
1/4 tsp. vanilla
1 c. whipping cream
1/2 c. nuts (chopped)
1 c. crushed pineapple (drained)
2 pie shells (baked)

In a large bowl cream together sugar and butter or margarine; add 1 egg. Beat until light and fluffy. Spoon this mix into baked pie crusts. Whip cream until stiff. Fold in nuts and pineapple. Pour this over chilled mixture. Chill thoroughly.

Makes 2 pies.

MILLION DOLLAR PIE

Bonnie Martin

1/4 c. lemon juice
1 can Eagle Brand milk
1 c. marshmallows
1 can pineapple (diced)
1 can peaches
1 can fruit cocktail
1 tub Cool Whip
Nuts and coconut

Mix lemon juice and milk. Drain pineapple, peaches and cocktail. Add to lemon juice and milk. Add nuts, marshmallows and coconut. Fold in Cool Whip.

Pour into 2 graham cracker crust.

MILLION DOLLAR PIE — Susanne Wintsch

1 can Eagle Brand milk
1 c. crushed pineapple
1 c. coconut
1/4 c. fresh lemon juice
1 large Cool Whip
1/2 c. nuts (chopped)
2 graham cracker crusts

Mix milk with lemon juice. Add drained pineapple; stir. Add coconut and nuts; mix well. Fold in Cool Whip. Put into crusts and refrigerate at least 1 hour.

MIRACLE COBBLER — Melanie Druen

1 stick butter
3/4 c. self-rising flour
3/4 c. milk
1 c. sugar
Fruit (your choice)

Melt margarine in a baking dish. Make batter of flour, milk and sugar. Pour into baking dish. Put fruit and juices in batter (add 3/4 cup sugar if fruit is unsweetened). Bake at 350° for 45 minutes. Sprinkle sugar over the top as desired.

MIRACLE PIE — Mrs. Rennard Broady

1 can Eagle Brand milk
1/2 c. lemon juice
1 small can mandarin orange slices
1 carton Cool Whip
1 small can fruit cocktail
1/2 c. nuts (chopped)
2 graham cracker crusts

Mix milk and Cool Whip together, then add lemon juice. Mix other ingredients. Pour into pie shell and refrigerate for 2 hours. For decoration, sprinkle nuts and orange slices on top of pie.

NOTE: You may also add 1 small can crushed pineapple, drained, to the pie mixture.

NUTMEG PIE — Mrs. Garland Cox

1 1/2 c. milk
3/4 c. sugar
3 egg yolks
1/2 stick butter
1 T. vanilla
3 T. flour
Nutmeg

Mix flour and 1/2 of sugar together. Put 3 egg yolks, milk, butter and remaining sugar; boil until it thickens. Pour into a baked 9 inch pie shell. Sprinkle nutmeg on top. Cover with meringue and brown.

OATMEAL PIE

Mrs. Elizabeth Crain

3/4 c. white sugar
1 c. white syrup
3/4 c. oats
1 stick margarine
1 tsp. vanilla
Dash of salt

Pour into a 9 inch pie shell. Cook slow for 1 hour. You can also use 1/2 cup white syrup and 1/2 cup maple syrup.

FRESH PEACH PIE

Bonnie Martin

Pastry for 2 crust (9 inch) pie
1 c. Domino granulated sugar
4 T. all purpose flour
1/2 tsp. ground cinnamon or nutmeg
5 1/2 c. fresh peaches (sliced)
1 1/2 tsp. fresh lemon juice
2 T. butter or margarine (melted)

Heat oven to 425°. Line pan with pastry. Roll out top crust and cut 6 slits in it. Mix sugar, flour and spice. Skin and slice peaches. Mix gently with lemon juice, then add flour mixture and mix carefully. Turn into pastry lined pan and pour butter over the top. Cover with crust. Seal edges and flute. Place a 3 inch strip of aluminum foil around edge. Bake about 25 minutes and remove foil. Continue baking about 15 minutes or until crust is golden brown and juice appears in slits. Cool until warm; serve.

VARIATION:
PEACH BLUEBERRY PIE:
Substitute blueberries for 1/4 of the peaches.

The upper crust is just a bunch of crumbs stuck together with their own dough.

PEANUT BUTTER PIE

Mrs. Brownie Rock
Regina Broughton

9 inch pie shell (baked)
1/3 c. peanut butter
3/4 c. powdered sugar
1/4 tsp. salt
3 egg yolks (beaten)
1/2 tsp. vanilla
1/3 c. flour
1/2 c. sugar
2 c. milk
2 T. butter

Mix the peanut butter and powdered sugar together until the mixture is mealy. In a saucepan, combine flour, sugar and salt, then gradually add milk. Cook over low heat, stirring frequently until thickened. Pour 1/2 of hot filling over the beaten egg yolks, return all to the saucepan over low heat and cook for 2 or 3 minutes, stirring constantly. Cool, add butter and vanilla. Sprinkle 1/2 of the peanut butter mixture on the baked crust. Pour custard on top, then sprinkle remaining 1/2 of peanut butter mixture on the custard. Top with meringue.

BROWN SUGAR PECAN PIE

Carolyn T. Hare

2 eggs
2 T. milk
1 tsp. vanilla extract
1 c. brown sugar (firmly packed)
1/2 c. sugar
1 tsp. flour
1/2 c. margarine
1 c. pecan halves
1 (9 inch) pie shell (unbaked)

Combine eggs, milk, vanilla, sugar and flour; beat well. Add margarine, mixing well. Stir in pecans; pour filling into pie shell. Bake at 325° for 35 to 40 minutes.

GOLD KIST PECAN PIE

Mae Wuertzer

1/4 lb. butter or margarine
2 c. sugar
6 eggs
1 1/2 c. corn syrup
1/2 tsp. salt
2 tsp. vanilla
2 c. pecan halves or pieces

Cream butter, then add sugar. Cream until light and fluffy. Add slightly beaten eggs and other ingredients. When all ingredients have been blended, pour into unbaked pie shells and bake at 350° for 45 minutes.

JELLO PUDDING PECAN PIE — Mrs. Brownie Rock

1 pkg. Jello vanilla pudding and pie filling
1 c. corn syrup
3/4 c. evaporated milk
1 egg (slightly beaten)
1 c. pecans (chopped)
1 (8 inch) pie shell (unbaked)

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, stirring to blend. Then add pecans. Pour into pie shell. Bake at 375° until top is firm and just begins to crack, about 40 minutes.

MINI PECAN PIES — Faye Hayes

1 (3 oz.) pkg. cream cheese (softened)
1/2 c. butter or margarine (softened)
1 c. all purpose flour
3/4 c. brown sugar (packed)
1 T. butter or margarine (softened)
1 1/2 tsp. vanilla
Dash of salt
3/4 c. pecans (broken)

Bake in a 325° oven. Blend cream cheese and the 1/2 cup butter or margarine. Stir in flour. Chill 1 hour. Shape dough into 20 (1 inch) balls. Place in ungreased muffin pans.

Combine 3/4 cup brown sugar, 1 tablespoon butter, 1 1/2 teaspoons vanilla, dash of salt, 3/4 cup pecans. Pour over cream cheese-flour mixture. Bake in a 325° oven for 25 to 30 minutes.

PECAN PIE — Lucinda Jaggers

4 eggs
2 T. butter (melted)
1 c. corn syrup
1 c. brown sugar
1 c. pecans

Beat eggs, sugar, syrup, butter in a bowl; add pecans. Bake in an unbaked pie shell in a 450° oven for 30 minutes.

The loveliest hands in masculine eyes
Are the hands that make the loveliest pies!

PECAN PIE — Olivia Shipp

Mrs. Garland Cox; Wilma Spradlin

1/3 c. butter
3/4 c. brown sugar
3 eggs
1 c. light corn syrup
1 c. pecans (coarsely chopped)
1/8 tsp. salt
1 tsp. vanilla flavoring
1 pie shell (unbaked)

Cream butter until light and fluffy. Add sugar gradually, beating after each addition. Add eggs, one at a time. Add filling ingredients, fill pie shell with filling mixture. Apply band of foil to edge of pie to prevent overcooking crust edge. Bake at 375° for 40 to 50 minutes. Allow to cool thoroughly before serving. Yield: 6 to 8 servings.

PECAN PIE — Mrs. Leland Gregory

3 eggs
1/2 tsp. salt
1 c. dark syrup
2/3 c. sugar
1/3 c. butter
1 c. pecan halves

Heat oven to 375°. Prepare pastry. Beat eggs, sugar, salt, butter with a rotary beater. Pour into pastry lined piepan. Bake 40 to 50 minutes or until filling is set.

PECAN PIE IMPERIAL — Mrs. Elizabeth Crain

10 inch pie shell (unbaked)
1 c. light brown sugar
1 T. lemon juice
1/2 tsp. salt
2 c. whole pecan halves
3 eggs
1/2 c. corn syrup
1 tsp. vanilla
1 c. light cream or half-and-half

In large mixing bowl, beat eggs. Add sugar and beat until thick. Blend in syrup, lemon juice, vanilla and salt. Stir in cream. Fill pie shell with pecans. Pour custard over nuts. Bake at 375° for 1 hour.

PINEAPPLE PIE — Dixie Kessinger

1 can Eagle Brand milk
1 large can crushed pineapple (drained)
1 c. nuts (chopped)
1 (9 oz.) Cool Whip (large)
1 tsp. vanilla
1/4 c. lemon juice
2 graham cracker crusts

Yield: 2 pies. Mix Eagle Brand milk and Cool Whip. Add pineapple, vanilla, nuts and lemon juice. Stir until thick. Pour into crust.

Continued Next Page.

PINEAPPLE PIE (Continued)

NOTE: 1 cup coconut can be added instead of nuts.

PUMPKIN PIE

Margie Sturgeon

1 c. pumpkin (cooked)
2 c. brown sugar
1/2 c. white sugar
1/2 c. flour
1 tsp. nutmeg
1 tsp. allspice
1/2 tsp. vanilla
3 eggs
2 c. milk
1 stick butter
Pie shell (baked)

Mix sugar, flour, nutmeg and allspice. Gradually add milk to dry ingredients. Add cream or butter, then pumpkin; add beaten eggs and vanilla. Cook until thick. Pour into pie shells, partially baked. Bake for 5 minutes at 350°.

PUMPKIN PIE

Sandra Atherton

2 eggs (beaten)
1 (16 oz.) can pumpkin
1 c. brown sugar (firmly packed)
1 T. pumpkin pie spice
1 T. flour
1/2 tsp. salt
1 2/3 c. evaporated milk
1 (9 inch) pie shell (unbaked)

Combine eggs and pumpkin. Blend in sugar, spice, flour and salt; mix well. Add milk, mix well. Pour in pie shell. Bake at 425° for 15 minutes. Reduce heat to 350° and continue baking for 30 to 40 minutes. Cool, then serve.

PUMPKIN SUNDAY PIE

Lucy Carol Ferguson

1 c. pumpkin
1 1/2 c. sugar
Vanilla ice cream
1 tsp. pumpkin pie spice
1/2 pt. whipped cream

Mix pumpkin, sugar, spices. Fold whipped cream into pumpkin mixture. Use graham cracker crust. Spread vanilla ice cream over crust. Add filling. Freeze before serving.

"Have another" produces more "yes" men than any other thing.

RASPBERRY PIE

Cheryl Walters

Blackcap raspberries
Pastry lined pie plate

CUSTARD:
2 eggs
2 T. sugar
1 c. milk
1 T. flour

Fill pastry lined pie plate with blackcap raspberries. Pour over berries the custard made from eggs, milk, sugar and flour cooked together until thick and smooth. Bake in a moderate oven until firm. This is one of my grandmother's favorites.

"JERRY'S" STRAWBERRY PIE

Lucille Harp

1 c. sugar
1 1/2 c. water
2 T. flour
Strawberry Jello
Strawberries
Pie shell (baked)

Cook sugar, water and flour until thick. Add 1 box of strawberry Jello with this mixture and stir. Cool until warm. Place strawberries on bottom of baked and cooled pie shell. Pour cooled Jello mixture over berries. Chill 3 to 4 hours.

Makes 2 pies.

MILE HIGH STRAWBERRY PIE

Veronica Druen

10 oz. pkg. frozen straw berries
2 egg whites
1/2 tsp. salt
1 tsp. vanilla
1 c. sugar
1 T. lemon juice
1/2 c. whipped cream
10 inch pie shell (baked)

Place thawed berries, sugar, egg whites, lemon juice and salt in electric mixer. Beat at medium speed for 15 minutes or until mixture holds shape. Whip cream and add vanilla. Fold into strawberry mixture. Pile into pie shell and freeze!

The trouble with the unexpected is that it always happens when you least expect it.

STRAWBERRY PIE — Donna Wilson

1 c. sugar
2 1/2 T. corn starch
1 qt. fresh strawberries
1/2 c. water
1 box strawberry gelatin

Cook sugar, water and corn starch until thick; add gelatin. Cool and add strawberries. Pour into baked pie shell. Chill, top with whipped cream.

SWEET POTATO PIE — Mrs. Anna Gupton

2 large sweet potatoes
1 c. sugar
1/4 c. cream
Sweet milk (some)

Wash and boil potatoes, unpeeled, until good and tender. Drain. Peel while hot; mash. Add sugar and cream and enough milk to make desired pie filling consistency.

Pour into 1 inch pie shell (unbaked). Sprinkle small amount of sugar on top. Sprinkle a little nutmeg on top. Bake until crust is done in a moderate oven and pie looks glazed on top.

Cool and serve. Makes 1 pie.

OLD FASHIONED VINEGAR AND LEMON PIE — Frances Hodges

2 eggs
1 c. sugar
1 c. hot water
2 T. flour
1/2 T. lemon extract
1 tsp. diet butter

Cook until thick and let cool. Pour into a baked 9 inch crust and set in the refrigerator.

PIE CRUST:

3 c. plain flour
1 c. Mazola oil
1 tsp. diet butter
1 tsp. salt
10 T. cold water

Mix ingredients. Grease pan with diet butter and place on pan, forming a crust.

VINEGAR PIE — Margret Reynolds

1 stick butter
1 c. sugar
1 tsp. vanilla
2 eggs
3 tsp. vinegar
1/2 c. pecans (broken)

Cream butter and sugar. Add eggs, one at a time. Beat. Add vinegar, vanilla and pecans. Beat well. Pour into an unbaked crust. Bake at 350° for 30 to 35 minutes.

WALNUT RAISIN PIE — Mrs. Leland Gregory

3 eggs
2/3 c. sugar
1/2 tsp. salt
1/2 tsp. each cinnamon, nutmeg and cloves
1 c. corn syrup (light or dark)
1/3 c. butter or margarine (melted)
1/2 c. walnuts (coarsely chopped)
1 c. raisins

Heat oven to 375°. Prepare pastry. Beat eggs, sugar, salt, cinnamon, nutmeg, cloves, syrup and walnuts and raisins. Pour into pastry lined piepan.

HONEY GRAHAM CRUST

8 Keebler honey grahams
6 T. butter (soft)
3 T. sugar

Place honey grahams in a plastic bag (a twist 'n crisp poly bag from Zesta saltine package is excellent), or between 2 sheets of waxed paper and roll into fine crumbs. Combine crumbs, butter and sugar, mixing until blended. Press firmly into a 9 inch pie plate. Chill for 45 minutes or bake at 375° for 8 minutes until edges are browned; cool.

MERINGUE SHELLS — Mattie Rowlett

4 eggs
1/2 tsp. cream of tartar
1/4 tsp. salt
1 c. sugar

Beat above ingredients until stiff. Bake 1 hour at 350°.

NEVER FAIL PIE CRUST — Mrs. Jane Embry

DOUBLE:
2 1/4 c. flour
1 tsp. salt
3/4 c. Crisco

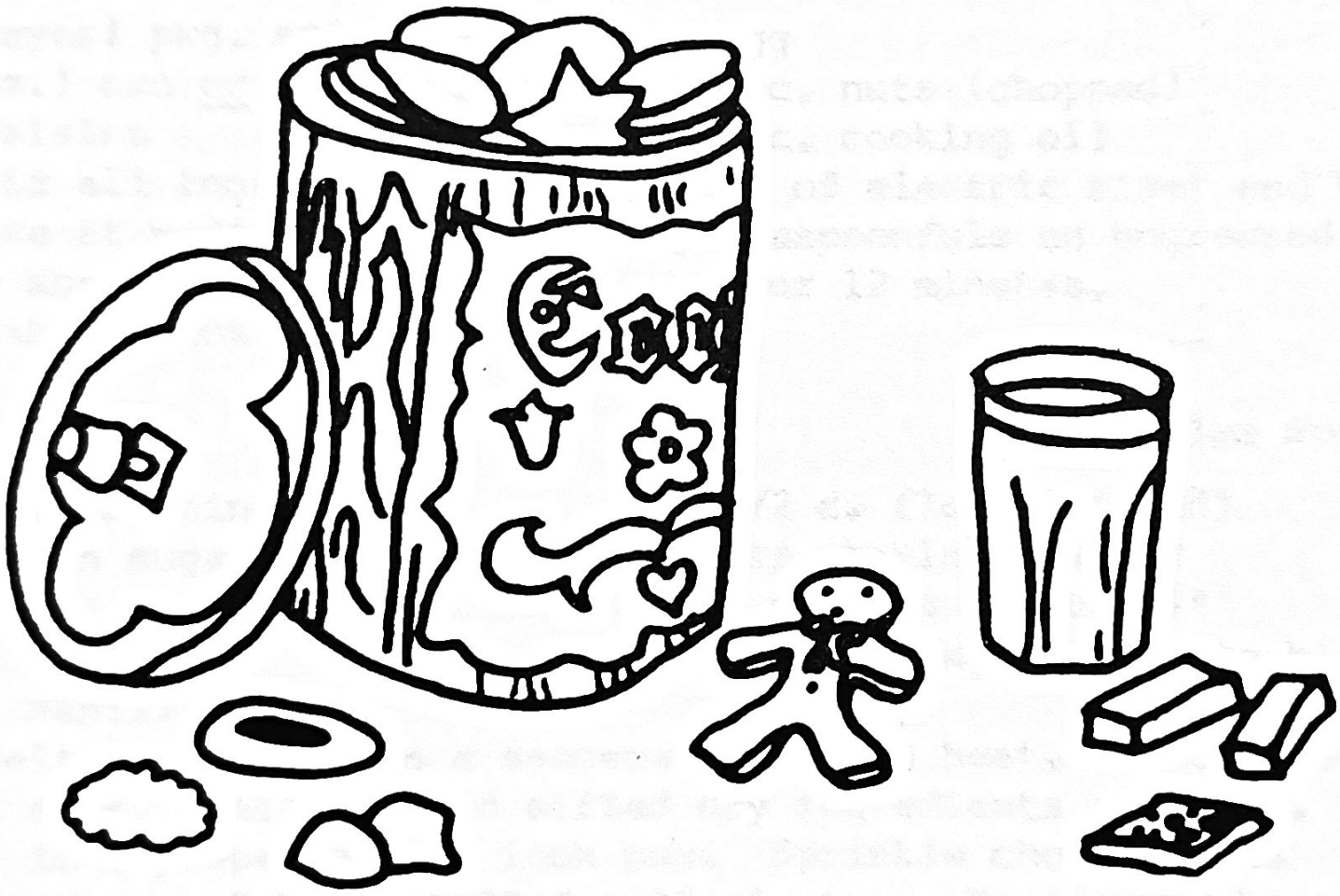
Put flour and salt in a bowl. Make paste of 1/3 cup of this flour and 1/4 cup water. Cut 3/4 cup of Crisco into flour until the size of small peas. Add flour paste to Crisco-flour mixture. Divide into 2 parts, roll out about 1/8 inch thick.

SINGLE:
1 1/2 c. flour (sifted)
1/2 tsp. salt
1/2 c. Crisco

Make paste with 1/4 cup flour and 3 tablespoons water.

* * * * *

COOKIES - CANDIES



COOKIES - CANDIES

ALMOND CRESCENTS

Mable Coats

1/2 c. butter (soft)
1/2 c. shortening
1/3 c. sugar
1 2/3 c. flour (sifted)
1/4 tsp. salt
2/3 c. almonds (chopped)
1 tsp. almond extract

Mix shortening, butter, sugar. Sift into first mixture the flour and salt. Add nuts and extract. Bake at 250° for 14 to 16 minutes. Roll into powdered sugar when done.

APPLESAUCE COOKIES

1 (2 layer) pkg. spice cake mix
1 (8 oz.) can or jar applesauce
1 c. raisins
1 egg
1/2 c. nuts (chopped)
1/2 c. cooking oil

Mix all together in a large bowl of electric mixer and beat 1 minute at medium speed. Drop by teaspoonfuls on ungreased cookie sheets. Bake in a 350° oven for 12 minutes.

Makes about 6 dozen.

BLOND BROWNIES

Wilma Spradlin

1/2 c. shortening
2 c. brown sugar
2 eggs
1 tsp. salt
1 tsp. vanilla
1 1/2 c. flour (sifted)
2 tsp. baking powder*
3/4 c. nuts (chopped)*
1 (6 oz.) pkg. chocolate bits

Melt shortening in a saucepan over low heat. Remove; add sugar, eggs, vanilla. Add sifted dry ingredients and nuts. Spread in a prepared 9x13 inch pan. Sprinkle chopped bits over mixture. Bake at 350° for 30 minutes. Yield: 32 bars.

*If you use self-rising flour, omit baking powder and salt.

Patience is the ability to idle your motor when you feel like stripping your gears.

BROWNIES

Mary Bowles
Carolyn Wallace; Jeanette Walters

2 squares Baker's unsweetened chocolate
2/3 c. all purpose flour (unsifted)
1/4 tsp. salt
1 c. sugar
1/3 c. butter
1/2 c. Calumet baking powder
2 eggs
1 tsp. vanilla
1/2 c. nuts (chopped)

Melt chocolate and butter. Mix flour with baking powder and salt. Beat eggs well. Gradually beat in sugar. Blend in chocolate and vanilla. Mix into flour mixture. Add nuts.

Spread in a greased 8 inch square pan. Bake at 350° for 25 minutes. Cool. Cut into squares. Yield: 20 brownies.

NOTE: In place of chocolate squares, 3 tablespoons cocoa may be used.

CAKE TYPE BROWNIES

Jeanette Walters

2 c. flour
2 c. sugar
1 c. oleo
1/4 c. cocoa
1 c. water
1 tsp. vanilla
1/2 tsp. salt
2 eggs (slightly beaten)
1/2 c. buttermilk (1 T. vinegar and plain milk to make 1/2 c. buttermilk)
1 tsp. soda
Nuts

Put flour and sugar in a large mixing bowl. Combine and boil the oleo, cocoa, water and salt in a saucepan. Pour over flour and sugar and stir. Add 2 slightly beaten eggs, 1/2 cup buttermilk (or 1 tablespoon vinegar and milk to make 1/2 cup), 1 teaspoon soda, 1 teaspoon vanilla and nuts. Beat together. Bake in 2 greased 9x13 inch pans for 20 minutes at 400°.

CARAMEL BROWNIES

Faye Hogan

1 stick margarine
2 c. brown sugar
2 tsp. baking powder
2 eggs
1 1/2 c. flour
1 tsp. vanilla
Pecans (if desired)

Boil margarine with sugar; add eggs, one at a time. Beat in

Continued Next Page.

CARAMEL BROWNIES (Continued)

well. Stir in flour, baking powder and vanilla and nuts. Bake at 350° for 25 to 30 minutes.

CHOCOLATE OATMEAL BROWNIES — Jennie Williams

1/2 c. butter (soft)
1/3 c. granulated sugar
1 tsp. vanilla
1/2 tsp. baking powder
1/2 tsp. cinnamon
1 c. quick oats
1/3 c. brown sugar
1 egg
1/2 c. flour (unsifted)
1/4 tsp. salt
1/8 tsp. nutmeg
1 bag (1 c.) semi-sweet chocolate chips

Beat butter, sugar, eggs and vanilla until light and fluffy. Blend in flour, baking powder, salt and spices. Then stir in oats and 1/2 cup chocolate chips. Spread in an ungreased 9 inch square pan. Sprinkle with remaining chocolate chips. Bake at 350° for 20 to 25 minutes or until lightly browned.

Cool; cut into squares. Makes 24.

BROWN SUGAR SQUARES — Naomi Reynolds, Jr.

1 egg (unbeaten)
1 c. brown sugar (packed)
1 tsp. vanilla
1/4 tsp. salt
1/2 c. self-rising flour (sifted)
1 c. walnuts (coarsely chopped)

Grease an 8 inch square pan. Stir together the egg, brown sugar and vanilla. Quickly stir in flour and salt. Add walnuts. Spread in pan and bake at 350° for 18 to 20 minutes (cookies should be soft in the center when taken from the oven). Cool in pan; cut into squares. Makes 16 (2 inch) squares.

BUTTER COOKIES — Naomi Reynolds, Jr.

1 stick margarine
1 egg
1 tsp. vanilla
1/2 c. sugar
1 c. flour

Cream sugar with margarine. Add 1 teaspoon vanilla. Chill 1 hour. Roll dough in balls about the size of marbles. Cook at 300° for 10 to 12 minutes.

Home should be more than a filling station.

BUTTER FINGERS

Roberta Lane

1 1/2 sticks butter
2 c. flour
4 T. powdered sugar (heaping)
1 T. vanilla

Mix and form into small rolls, size of a little finger. Bake in a slow oven until slightly brown. When cool, roll in powdered sugar.

BUTTERSCOTCH CRUNCHIES

Helen Stites

2 (6 oz.) pkgs. butterscotch morsels
1 c. blanched peanuts (broken up)
1 tsp. water
No. 2 can chow mein noodles

Melt butterscotch morsels over hot water. Take off heat and stir in peanuts and chow mein noodles. Drop by teaspoons on wax paper. Let cool about 30 minutes. Makes 2 1/2 dozen.

CHOCOLATE CHIP COOKIES

Veronica Druen

1/2 c. butter (softened)
6 T. brown sugar
6 T. granulated sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg
1 c. flour (unsifted)
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. nuts (chopped)
1 c. chocolate chips

Beat butter, sugars, vanilla, water and egg until light and fluffy. Mix together flour, soda and salt. Blend into butter mixture. Stir in nuts and chips. Drop 2 inches apart from a teaspoon onto greased baking sheets. Bake at 375° for 10 minutes or until golden brown. Makes about 50 cookies.

This is a favorite with the men folks.

DIETETIC CHOCOLATE CHIP COOKIES

Flora Russell

1/2 c. butter or margarine (softened)
1 egg
1 tsp. vanilla
1/2 tsp. butter extract
1/4 c. non-fat dry milk
1/2 c. Sugar Twin
1/4 c. water
1 c. all purpose flour (sifted)
1/2 tsp. baking soda
1/2 tsp. salt
12 oz. pkg. dietetic milk chocolate candy (cut in 1/4 inch pieces)

Combine butter, eggs, vanilla, butter extract, non-fat dry milk, Sugar Twin and water. Beat 1 minute at medium speed.

Continued Next Page.

DIETETIC CHOCOLATE CHIP COOKIES (Continued)

Add flour, baking soda and salt (sifted together). Blend 3 minutes at low speed. Fold in chocolate candy. Drop from a teaspoon onto ungreased cookie sheets. Bake at 350° for 20 to 25 minutes. Makes 4 dozen.

CRUNCHY DROP COOKIES — Mary Bowles

1/2 c. shortening (soft)
1 egg
1 tsp. vanilla
1/2 tsp. soda
2 c. Quaker 100% natural cereal
1 c. brown sugar (packed)
3 T. milk
1 1/4 c. all purpose flour (sifted)
1/4 tsp. salt
1/2 c. chocolate chips.

Beat shortening.

DATE NUT BALLS — Karlotta Atwell

1 stick margarine
1 c. sugar
3/4 c. pecans
1 egg (well beaten)
1 (8 oz.) pkg. dates (chopped)

Cook ingredients over low heat, stirring constantly for 10 minutes or until thick. Remove from heat and add 1 teaspoon vanilla and 3 cups Rice Krispies. Roll into balls and roll in coconut.

DREAM BARS — Lori Rock, Vickie Spradlin

1/3 c. shortening (soft)
2 T. Pet evaporated milk
1/2 c. brown sugar
1 c. flour (sifted)

FILLING:

1 egg
1/4 tsp. salt
3 T. Pet evaporated milk
1 (4 oz.) can shredded coconut
1/2 c. pecans (chopped)
1 b. brown sugar (firmly packed)
1 tsp. baking powder
1 tsp. vanilla
1 (6 oz.) can chocolate pieces
2 T. flour

Mix shortening, 1/2 cup brown sugar and 2 tablespoons evaporated milk until light and fluffy. Gradually mix in flour. Press dough evenly over the bottom of a greased 13 x 9 x 1 1/2 inch

Continued Next Page.

DREAM BARS (Continued)

pan. Bake in a 325° oven for 15 minutes.

Beat egg until foamy in a medium bowl. Beat in brown sugar, salt, baking powder, evaporated milk and vanilla. Stir in coconut, chocolate pieces, nuts and flour. Using 2 forks, spread on baked dough. Bake 30 minutes or until top is brown. Cut into 30 bars.

HELLO DOLLY COOKIES — Jerry Lawler

1 stick butter
1 c. graham cracker crumbs
12 oz. chocolate chips
1 c. shredded coconut
1 c. pecans (chopped)
1 can Bowden's sweetened condensed milk

Layer the above and bake for approximately 30 minutes at 350°.

HOLIDAY CHERRY SQUARES — Mrs. Brownie Rock

1 1/2 c. Kellogg's corn flake crumbs
3 T. sugar
1 (3 1/2 oz.) can flaked coconut
1 can Eagle Brand milk (sweetened condensed)
1/2 c. margarine
2 c. miniature marshmallows
3/4 c. maraschino cherries
1 c. nuts (chopped)

In a 13x9x2 inch baking pan, combine crumbs, butter and sugar. Press down firmly with back of spoon. Sprinkle marshmallows, coconut and cherries evenly over crumb crust. Pour sweetened condensed milk evenly over the top. Sprinkle nuts evenly over condensed milk, pressing lightly into mixture. Bake at 350° about 25 minutes or until lightly brown around the edges.

Refrigerate. Cut into 48 squares (1 1/2 x 1 1/2 inches).

The girl who searches too long for a smart cookie is apt to wind up with a crumb.

CHOCOLATE OATMEAL COOKIES (NO BAKE) Mrs. Jerry Brooks
Marilyn Riggs; Regina Broughton
Brenda Martin; Lorine Caswell

2 c. sugar
1/4 c. butter
3 c. oats
1/2 c. milk
1/3 c. cocoa
1/2 c. peanut butter

Mix sugar, milk, butter and cocoa. Boil 1 minute. Stir in oats and peanut butter. Drop on wax paper by teaspoon.

MOLASSES COOKIES

1 c. butter or shortening
2 c. sugar
2 eggs
1 c. molasses
1 tsp. soda (dissolved in)
1/2 c. hot water
1 T. vinegar
1 tsp. ginger
Flour (enough to make stiff batter)

Cream butter and sugar. Add eggs, molasses, soda and vinegar. Add ginger and flour. Bake at 350°.

NO BAKE OATMEAL COOKIES Helen Minton

2 c. sugar
1 tsp. vanilla
3 c. oats
1/2 c. milk
1 stick butter
1 c. peanut butter

Combine sugar, milk, vanilla and butter in a saucepan. Boil for 2 minutes. Add oats and peanut butter. Drop by teaspoons onto wax paper.

OATMEAL NO BAKE COOKIES Brenda Martin

2 c. white sugar
1/4 lb. margarine
1 tsp. vanilla
1/2 c. milk
3 c. 1 minute oats
2 T. cocoa
1/2 c. peanut butter

Mix in a saucepan. Boil 1 minute. Remove from heat, add vanilla, oats, peanut butter, cocoa. Mix together, then drop by teaspoons on wax paper and let cool.

Like the honey to the bee
So are cookies to the tea.

NO BAKE COOKIES

Rosamond Johnson

2 c. white sugar
3 1/2 c. quick cooking oats
1 small can Pet milk
1 box butterscotch pudding mix
1 stick margarine

Combine milk, margarine and sugar. Cook 2 minutes. Remove from heat and add pudding and oats (uncooked). Let cool for 10 minutes, then spoon onto wax paper.

OATMEAL COOKIES

Jackie Wallace

1/2 c. shortening
1/2 c. white sugar
1/4 c. water
1 c. flour
1/2 tsp. soda
1 c. brown sugar
1 egg
1 tsp. vanilla
1 tsp. salt
3 c. oatmeal

Mix. Place on a greased cookie sheet. Bake at 350° for 12 to 15 minutes. If desired, add nuts or raisins.

OATMEAL CRISPIES

Cheryl Walters

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs (well beaten)
1 tsp. vanilla
1 1/2 c. flour (sifted)
1 tsp. salt
1 tsp. soda
3 c. quick oats
1/2 c. walnuts

Thoroughly cream shortening and sugar. Add eggs and vanilla. Beat well. Sift dry ingredients. Add to creamed mix. Add oats and nuts; mix well. Shape in rolls and chill.

Slice 1/4 inch thick. Bake on ungreased cookie sheets at 350° for 10 minutes. Makes 5 dozen.

KINDERGARTEN PEANUT COOKIES

Patti Kessler

1 1/2 c. sugar
1/4 tsp. salt
1/2 c. milk
1/4 c. light syrup
1/2 c. peanut butter
1 tsp. vanilla
1 1/3 c. quick oats
3/4 c. salted peanuts

Combine sugar, salt, milk and syrup in a medium saucepan. Cook over medium heat, stirring occasionally to soft ball stage. Remove from heat, add peanut butter and vanilla. Stir until blended. Stir in oats and peanuts. Drop onto waxed paper, cool and eat.

PEANUT BUTTER COOKIES — Roberta Lane

1 c. shortening
1 c. sugar
1 c. brown sugar
2 tsp. soda
1 tsp. vanilla
1 c. peanut butter
2 eggs
2 1/2 c. flour
1/2 tsp. salt

Roll dough to size of walnut. Press with a fork on cookie sheet. Bake at 350° for 10 minutes.

PINEAPPLE COOKIES

1 c. butter
1 c. white sugar
1 c. brown sugar
2 eggs (beaten)
4 c. flour
2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
2 tsp. vanilla
1 c. crushed pineapple

Combine butter and sugar. Sift flour, baking powder, soda and salt. Combine vanilla and pineapple. Stir into egg mixture alternately with flour. Drop by teaspoons onto cookie sheets. Bake at 350° for 12 minutes. Can keep 10 days.

PINEAPPLE CHEESE DAINTIES — Kim Pierce

1/4 lb. butter
1 (3 oz.) pkg. cream cheese
1 c. flour
Pineapple preserves

Blend butter and cheese; work in flour. Divide into 8 patties. Chill overnight. Roll out each patty. Place pineapple preserves on each pastry circle. Fold pie crust over in drape half moon. Flute edge with a fork. Bake on pastry sheet at 350° for 20 minutes.

For storing cookies:

Crisp cookies should be kept in a jar or canister with a loose fitting lid.

Soft cookies should be kept in an earthenware jar with a tight cover.

SKILLET COOKIES

Burma Wheeler

1 stick butter
1 (7 oz.) pkg. dates (use chopped dates)
2 1/2 c. Rice Krispies
1 c. nuts
1 c. sugar
2 eggs (beaten)
1 1/2 tsp. vanilla
Confectioners' sugar

Cook butter, sugar, dates and eggs on low heat for 15 minutes. Add 2 1/2 cups Rice Krispies, 1 cup nuts and 1 1/2 teaspoons vanilla flavoring. Roll in balls and dip in confectioners' sugar.

GRANDMA'S SOUR CREAM COOKIES

Harl Peterson

3 eggs
1 c. sour cream or good rich buttermilk
4 c. flour
1 tsp. soda
2 c. sugar
3/4 c. shortening
3 tsp. baking powder
2 tsp. vanilla flavoring

Combine all ingredients. Don't roll out cookies. Drop by teaspoon onto cookie sheet. Flour your fingers and pat drops lightly. When they get hot, cookies will shape themselves. They will not burn on the bottom until the top is done.

A tablespoon of lemon juice or white vinegar added to sweet milk will make 1 cup of sour milk if none is available.

SUGAR COOKIES

Helen Cross

1/2 c. margarine
1 c. sugar
2 tsp. vanilla
2 eggs
2 1/4 c. self-rising flour

Combine margarine, sugar, vanilla and eggs. Gradually add flour. Drop by teaspoonful on cookie sheet. Bake at 375° until brown.

SUGAR COOKIES

Mary Norman

2 eggs
1/4 c. milk
3 1/2 c. flour
1/2 tsp. salt
2 c. white sugar
1 c. butter (melted)
2 tsp. baking powder
1 tsp. vanilla

Continued Next Page

SUGAR COOKIES (Continued)

Beat eggs. Add sugar, milk and melted butter. Mix well. Sift flour, baking powder and salt together. Add the first mixture. Add vanilla; mix well. Chill. Roll out thin; cut. Place on a greased sheet. Bake in a moderate oven (375°) for 10 minutes.

DROP SUGAR COOKIES — Pam Howard

2 1/2 c. plain flour
1 tsp. soda
1/2 c. shortening
2 T. milk
3/4 tsp. salt
1 c. sugar
1 tsp. vanilla
1 egg

Cream together 1/2 cup shortening, 1 cup sugar, 1 teaspoon vanilla extract. Add 1 egg; cream thoroughly. Stir in dry ingredients. Blend in 2 tablespoons milk. Drop by teaspoon onto ungreased cookie sheets. Flatten with a glass dipped in sugar.

Bake at 350°. Cool.

SUGAR AND SPICE COOKIES — Loeta Sullivan

3/4 c. shortening
1 egg
2 c. flour
1 tsp. cinnamon
1/2 tsp. ground cloves
2 tsp. sugar
1 c. sugar
1/4 c. molasses
2 tsp. baking soda
3/4 tsp. ginger
1/4 tsp. salt
1 tsp. cinnamon

Cream together shortening and sugar until fluffy. Add egg and molasses; blend well. Sift all dry ingredients left into creamed mix. Form into balls, using 1 teaspoon dough. Roll into a mixture of 2 teaspoons sugar and 1 teaspoon cinnamon. Place about 2 inches apart on a greased baking sheet.

Bake at 375° for 10 minutes. Makes 3 dozen.

My Mother has a cookie jar
Upon the pantry shelf.
Whenever I get hungry
I go and help myself.

SWEDISH HEIRLOOM COOKIES

Patti Kessler

1 c. butter
1 T. vanilla
1 c. confectioners' sugar
1/2 tsp. salt
2 c. flour
Decorates
Confectioners' sugar

Cream butter, vanilla, 1 cup sugar, salt. Add flour; shape dough into balls. Decorate before baking. Pat on ungreased cookie sheet, bake at 350° for 15 to 18 minutes. Cookies don't brown on top. While hot, roll in confectioners' sugar.

CONFECTIONERS' COOKIE FROSTING

Melanie Druen

3 c. confectioners' sugar
1 T. corn syrup
2 T. butter
3 T. hot water

Beat together sugar, corn syrup, butter, water until smooth. Add more water if it is too thick.

CHOCOLATE CREAM FROSTING

Melanie Druen

1 c. semi-sweet chocolate chips
1/2 c. sour cream

Melt chocolate over hot water. Remove from heat; cool slightly. Gently stir in sour cream. Frosts 4 dozen cookies.

CREAMY MINT FROSTING

Melanie Druen

1 c. confectioners' sugar
4 T. milk
1/4 tsp. peppermint extract
2 T. butter
2 c. confectioners' sugar

Beat 1 cup sugar and butter while gradually adding milk. Beat in 2 cups confectioners' sugar until smooth. Blend in extract.

My kitchen is the only one
That always is a mess, I think.
But I visited your house last night
And saw all the dishes in your sink!

BOURBON BALLS

Lillie Spradlin

1 stick butter
1 1/2 lbs. powdered sugar
1/2 c. whiskey
1/4 tsp. salt

Cream butter and sugar thoroughly, add whiskey and salt. Continue working until smooth. Then refrigerate overnight. Roll into balls, dip in chocolate mixture.

CHOCOLATE MIXTURE:

1/2 box semi-sweet chocolate
1/2 box unsweetened chocolate
3 T. paraffin

Melt over hot water and dip balls. Place on a rack to drain. Top with pecan half, if desired.

CARAMEL FUDGE

Mary Willis Branstetter

3 c. brown sugar
1 c. white sugar
1 1/2 c. milk
1/2 c. syrup
Lump of butter

Mix above ingredients except butter and boil to soft ball stage. Remove from heat and add butter. Cool to room temperature and beat until creamy. Pour on a buttered plate and cut when cool.

CHOCOLATE CANDY

Brenda Martin

4 1/2 c. sugar
1 large can evaporated milk
2 sticks butter
1 large pkg. chocolate chips
2 tsp. vanilla
1 bag nuts

Cook sugar and evaporated milk and set to boil for 16 minutes, stirring constantly. Add butter, chocolate chips, vanilla and nuts. Beat until ready to take out.

Boil the syrup until its thick
Pour and cool the candies - quick!
Pretty shapes and trimmings make
And you'll have candy that looks and tastes just great.

CHOCOLATE FUDGE CANDY

3 c. sugar
1 1/2 c. milk
2/3 c. chocolate
Dash of salt

Mix, bring to a boil. Turn down to medium heat. Cook 20 minutes until it forms a soft ball in cold water. Add:

1/2 c. nuts
1 tsp. vanilla
1/4 c. butter

Stir 5 minutes, pour into pan.

CHOCOLATE PEANUT BALLS — Flora Murray

1 c. powdered sugar
1 1/2 sticks butter
1 c. peanut butter (heaping)
1 (6 oz.) bag chocolate chips
1 (6 oz.) bag butterscotch chips
1/4 bar Gulf wax

Mix sugar, butter and peanut butter. Form in balls and chill. Melt chips and wax in a double boiler and dip candy.

CREAM CANDY — Mary Gardner

1 c. cream
3 c. sugar
Dash of salt
Dash of soda
2/3 c. boiling water
2/3 c. water

Cook, do not stir. Cool un a buttered pan. Pull until creamy and cut.

CREAMY NUT FUDGE — Fannie Singleton

1/2 c. liquid Coffee-Mate (add hot water to 1/4 c. Coffee-Mate to make 1/2 c.)
1/4 c. butter
2 c. white sugar
1/2 tsp. salt
1 c. Marshmallow Creme
2 c. (12 oz. pkg.) semi-sweet chocolate pieces
1 c. nuts (chopped)
1 tsp. vanilla

Add hot water to 1/4 cup Coffee-Mate to make 1/2 cup. Combine liquid Coffee-Mate, butter, sugar and salt in a 2 quart saucepan. Heat to boiling. Cook 6 minutes; stir constantly (start timing when mixture starts to bubble around edges of pan). Remove from heat. Add Marshmallow Creme, chocolate pieces, nuts and vanilla. Stir vigorously for 1 minute. Pour into a buttered 8 inch square pan. Cool in the refrigerator. Cut in squares.

DIVINITY CANDY — Robin McCorkle

Lee Ann Lawler; Naomi Reynolds, Jr.

2 2/3 c. sugar
2/3 c. light corn syrup
2 egg whites
1 tsp. vanilla
1/2 c. water
2/3 c. nuts (chopped)

Stir sugar, corn syrup and water over low heat until sugar is dissolved. Without stirring, cook to 260° on candy thermometer (or until a small amount forms a hard ball in cold water).

Beat egg whites with a mixer until stiff peaks form. Continue beating while pouring hot syrup in a thin stream into egg whites. Add vanilla and beat until mixture holds its shape and becomes slightly dull. Fold in nuts. Drop mixture from tip of a buttered spoon onto waxed paper.

Makes about 4 dozen candies.

EASY CANDY — Brenda Martin

1 (6 oz.) pkg. chocolate chips
1/2 c. peanut butter
3 c. corn flakes

Melt chocolate chips on low heat; stir in peanut butter. Add corn flakes. Stir easy until coated. Drop by teaspoonfuls on wax paper.

FUDGE — Faye Hogan

2/3 c. milk (not 2% or low fat)
1 2/3 c. sugar
4 T. cocoa (heaping)
2 T. Karo syrup
Pinch of salt
1 tsp. vanilla

Cook to soft ball stage. Remove from heat and let cool slightly. Beat until it loses gloss. Pour into a buttered dish. Let cool. Cut into squares.

The blossom cannot tell what becomes of its odor and no man can tell what becomes of his influence and example that roll away from him and go beyond his view.

5 MINUTE FUDGE

Edith Murphy

2/3 c. Carnation evaporated milk (undiluted)
1 2/3 c. sugar
1/2 tsp. salt
1 1/2 c. (16 medium) marshmallows (diced)
1 1/2 c. Baker's chocolate chips or caramel chips
1 tsp. vanilla
1/2 c. nuts (chopped)

Mix milk, sugar and salt in a saucepan over low heat. Heat to boiling. Cook 5 minutes, stirring constantly. Remove from heat. Add marshmallows and chips, vanilla and nuts. Stir 1 to 2 minutes until marshmallows melt. Pour into a buttered 9 inch square pan. Cool, cut in squares. Add nuts if desired.

FIVE POUND FUDGE

Gretha Houk

4 1/2 c. white sugar
1 large can Pet milk
1/2 lb. margarine
3 (6 oz.) pkgs. chocolate chips
2 c. nuts
3 tsp. vanilla

Cook in a heavy pan. Mix sugar and milk; cook 8 minutes after it begins to boil. (Hard boil that cannot be stirred down.) Stir constantly. In a large bowl, put butter, chocolate chips, nuts and vanilla. Stir in sugar and milk mixture; blend well. Pour into a large buttered pan. Let cool. Let set several hours if you like.

HAYSTACKS

Carole Williams

1 (6 oz.) pkg. butterscotch drops
1/2 c. creamy style peanut butter
1 can Chinese noodles (2 c.)
1 c. tiny marshmallows

In top of a double boiler, heat butterscotch drops and peanut butter over hot, not boiling water; stir until mixture is smooth. Remove from heat; add Chinese noodles and marshmallows. Stir until all are coated. Drop by teaspoonfuls onto waxed paper-lined baking sheet. Refrigerate until firm.

Makes 3 dozen.

Housework is something you do that nobody notices unless you don't do it.

MARTHA WASHINGTON CANDY — Jane Sims

1 can Eagle Brand milk
2 boxes confectioners' sugar
2 sticks margarine
1 large pkg. chocolate chips
2 c. finely grated coconut
2 c. nuts (chopped)
2 tsp. vanilla
1/4 lb. paraffin

Mix all ingredients well except chips and paraffin. Chill and roll into small balls. In a double boiler, melt chocolate chips and 1/4 pound paraffin. With a toothpick, dip candy balls into chocolate mixture to coat.

MY FAVORITE CHOCOLATE FUDGE — Mattie Rowlett, Beverly Bowman

4 1/2 c. white sugar
1 large can Carnation milk
1/2 lb. butter
1 lb. nuts (broken)(pecans)
3 (6 oz.) pkgs. chocolate chips
1 (6 or 7 oz.) jar Marshmallows Creme
1 T. vanilla

In foil, cook sugar and milk at low heat for 12 to 14 minutes. Take off heat and fold in butter, chocolate chips and Marshmallow Creme. Beat until creamy. When it begins to thicken, fold in vanilla and nuts. Pour into 1 large or 2 small buttered pans. Let cool and cut into squares.

NO BAKE FUDGE SQUARES — Nora Nunn

1/2 c. margarine
1 square (1 oz.) unsweetened chocolate
1/2 c. sugar
1 tsp. vanilla
2 c. graham cracker crumbs
1 c. flaked coconut
1/2 c. walnuts (chopped)
1/2 c. margarine
1 T. milk
2 c. confectioners' sugar (sifted)
1 tsp. vanilla
1 1/2 squares (1 1/2 oz.) unsweetened chocolate (melted)

Combine 1/2 cup margarine and chocolate in a saucepan. Melt over low heat. Add sugar, vanilla, graham cracker crumbs, coconut, walnuts and vanilla; mix well. Press into a 9 inch square pan. Chill. Cream remaining 1/2 cup butter, milk confectioners' sugar, and vanilla together. Spread over crumb mixture and chill. Spread melted chocolate over the top and chill again. Cut into squares before layer is completely firm. Makes 3 dozen.

PEANUT BRITTLE CANDY — Flora Murray

1 c. sugar
1 c. syrup
1 c. raw peanuts
1 tsp. salt
1 1/2 tsp. soda

Cook sugar, syrup and peanuts in an iron skillet until golden brown. Remove from heat, add salt and soda. Pour immediately onto a greased cookie sheet.

PEANUT CREAM CANDY — F. Singleton

1 c. brown sugar (firmly packed)
1 c. white sugar
1 c. commercial sour cream
Dash of salt
1 c. peanut butter (crunchy)
1 tsp. vanilla

Stir sugar, sour cream and salt well until blended. Cook over medium heat, stirring occasionally until mixture reaches soft ball stage (236°). Add 1 cup crunchy peanut butter, 1 teaspoon vanilla. Beat until cool. Then drop by teaspoonfuls on wax paper.

PEANUT BUTTER CANDY — Jennie Williams

2 c. sugar
2 T. white syrup
1/2 stick butter
1/2 tsp. vanilla
1/2 c. milk
3 T. crunchy peanut butter (heaping)

Mix together sugar, syrup, butter and milk. Cook until it forms a soft ball. Test in a few drops of water. Remove from heat. Add peanut butter and vanilla. Beat until of right consistency. Spread on waxed paper. Cut into squares when cool.

PEANUT BUTTER CANDY

2/3 c. milk
2 c. sugar
Dash of salt
4 T. peanut butter
1 tsp. vanilla

Mix salt, milk and sugar. Bring to a boil. Turn down to medium heat; cook 10 minutes, until it forms a soft ball in cold water. Remove from stove and add peanut butter and vanilla. Stir 5 minutes; pour into pan.

PEANUT BUTTER FUDGE

Brenda Martin

2 c. sugar
4 T. cocoa
1 c. milk
1/2 c. peanut butter
Pinch of salt
1 tsp. vanilla
2 T. butter
Nuts (optional)

Cook sugar, cocoa and milk until it forms a firm ball in cold water. Remove from heat. Then add peanut butter, vanilla, salt and butter. Add nuts, if desired. Beat until thick. Pour into an 8 inch square pan. Cut into squares.

PEANUT BUTTER FUDGE

Angie Sims
Magdalene Puckett

2 c. sugar
1/8 tsp. cream of tartar
2/3 c. milk
1 tsp. vanilla
2 T. butter
1 c. peanut butter

Mix the sugar, milk, cream of tartar and boil rather slowly, stirring until the ingredients are well blended. Boil to the soft ball stage (238°). Remove from the stove, add the butter, vanilla and peanut butter. Beat until it creams. Spread it on a buttered plate and when it hardens, cut it into squares.

PEANUT BUTTER BALLS

Jean Holt
Mary Gardner

1 c. graham cracker crumbs
1 box powdered sugar
1 c. coconut
1/2 tsp. vanilla
6 oz. pkg. chocolate bits
1/2 c. nuts
1 c. peanut butter
2 sticks butter (melted)
1/3 bar paraffin

Mix graham cracker crumbs, powdered sugar, coconut, vanilla, peanut butter, butter and nuts together until blended. Make into balls. Melt in a pan of hot water the chocolate bits and paraffin. Then dip balls into chocolate-paraffin mixture.

Just about the time you think you can make both ends meet, somebody moves the ends.

PEANUT BUTTER BALLS — Linda Wilkerson

2 c. powdered sugar
1 c. peanut butter
1 stick margarine (soft)
1 (6 oz.) pkg. butterscotch chips
1/3 stick paraffin

Mix sugar, peanut butter and butter well and shape into balls. Melt 6 ounce package butterscotch chips in a double boiler and 1/3 stick paraffin. Dip balls in mixture and put on wax paper.

PEANUT BUTTER CUPS — Linda Wilkerson

1/3 lb. graham cracker crumbs
1/2 lb. butter
1 c. peanut butter
1 lb. powdered sugar
2 c. chocolate chips

Combine crumbs, butter, peanut butter and sugar. Work together until smooth. Press this mixture into a 9 inch buttered pan or a larger pan, if you want thinner bars. Melt chocolate chips over hot water; spread over cracker mixture. Refrigerate until firm. Cut in squares.

PEANUT BUTTER ROLL — Fannie Singleton

4 c. sugar
1 c. white corn syrup
2 egg whites (with)
2 tsp. sugar
1 c. boiling water
Dash of salt
1 qt. smooth peanut butter

Combine sugar, corn syrup, water and salt in a large heavy saucepan. Boil until soft ball stage. Pour 1/2 of cooked mixture into 2 stiffly beaten egg whites to which you have added 2 teaspoons of sugar. The remaining syrup, cook to hard ball stage. Pour over the other mixture. Continue beating until cool and will hold a firm peak. Then pour onto a heavily floured surface, roll to 1/2 inch thickness. Spread with about 1 quart smooth peanut butter, roll and cut.

POTATO CANDY — Bonnie Martin

1/2 c. mashed potatoes
2 (1 lb.) boxes powdered sugar
1 stick margarine
Peanut butter

Mix potatoes, sugar, margarine well. Spread into a thin layer and spread with peanut butter. Roll up and refrigerate. Slice into pieces.

NOTE: Potatoes should be cooked as usual but no salt added.

RICE KRISPIE CANDY — Lorine Caswell

1 c. sugar
1 c. white Karo syrup
1 c. peanut butter
6 c. Rice Krispies

Put sugar and syrup in pan and let come to a boil. Take off heat and add peanut butter. Mix together well. Then add Rice Krispies to mixture. Mix until cereal is well coated. Pour into a 9x12 inch buttered pan. Let cool and cut into squares.

SANTA'S WHISKERS — Greg Gardner

1 c. butter
1 c. sugar
2 T. milk
1 T. vanilla
1/2 c. pecans (finely chopped)
2 1/2 c. flour (sifted)
3/4 c. red and green candied cherries (finely chopped)
3/4 c. flaked coconut

In mixer bowl, cream together butter, sugar; blend in milk and vanilla. Stir in flour, candied cherries and nuts. Form into 2 rolls, each 2 inches in diameter and 8 inches long. Roll in coconut. Wrap and chill several hours or overnight.

Slice 1/4 to 1/2 inch thick; place on an ungreased cookie sheet. Bake at 375° for 12 minutes or until edges are golden.

Makes 5 dozen.

SOUR CREAM FUDGE — Nancy Goldsmith

2 c. sugar
1/2 tsp. salt
1 c. sour cream
2 T. butter
1/2 c. pecans (broken)

Combine sugar, salt and sour cream, stirring occasionally to soft ball stage; add butter. Cool at room temperature without stirring. Beat until it looses gloss, then add nuts.

Learn from the mistakes of others -
You can't live long enough to make them all yourself.

TUNNEL OF FUDGE — Mrs. Elizabeth Crain

1 1/2 c. butter
6 eggs
1 1/2 c. sugar
2 c. walnuts (chopped)
2 c. flour
3 1/3 c. or 12 1/2 oz. pkg. creamy double Dutch frosting mix

Cream shortening in a large mixer bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and walnuts until well blended. Pour batter into a well greased and floured bundt pan. Bake at 350° for 60 to 65 minutes. Cool 2 hours before removing from pan. Cool completely before serving.

WHITE FUDGE — Mae Dell Atwell

2 1/4 c. white sugar
1/2 c. dairy sour cream
1/4 c. sweet milk
2 T. butter
1 T. light corn syrup
1/4 tsp. salt
1 tsp. vanilla
1 c. walnuts (chopped)
1/3 c. candied cherries (chopped)

Combine sugar, cream, milk, butter, corn syrup and salt in a saucepan. Cook over medium heat until sugar is dissolved and mixture boils. Reduce heat to low and boil to 238°, soft ball stage or 20 to 30 minutes. Remove from heat and let stand to 100° or almost 1 hour or until lukewarm. Add vanilla. Beat until mixture looses gloss and holds shape. Stir in nuts and cherries. Pour in a buttered pan. Cool.

When cool, cut into squares.

WHITE FUDGE — Fannie Singleton

3 c. white sugar
1/3 c. flour (plain)
1/3 tsp. cream of tartar
Dash of salt
1 c. evaporated milk
1 tsp. vanilla
3/4 c. nuts (chopped)
1 c. Marshmallow Creme
1 T. butter

In a heavy saucepan, mix sugar, flour, cream of tartar, salt and milk. Bring to a boil over medium heat, stirring constantly. Boil 8 minutes and remove from heat. Add remain-

Continued Next Page.

WHITE FUDGE (Continued)

ing ingredients and beat vigorously with a wooden spoon until very thick. Pour into a greased 9 inch square pan. Cool.

WHITE PEANUT BUTTER FUDGE — Mrs. Garland Cox

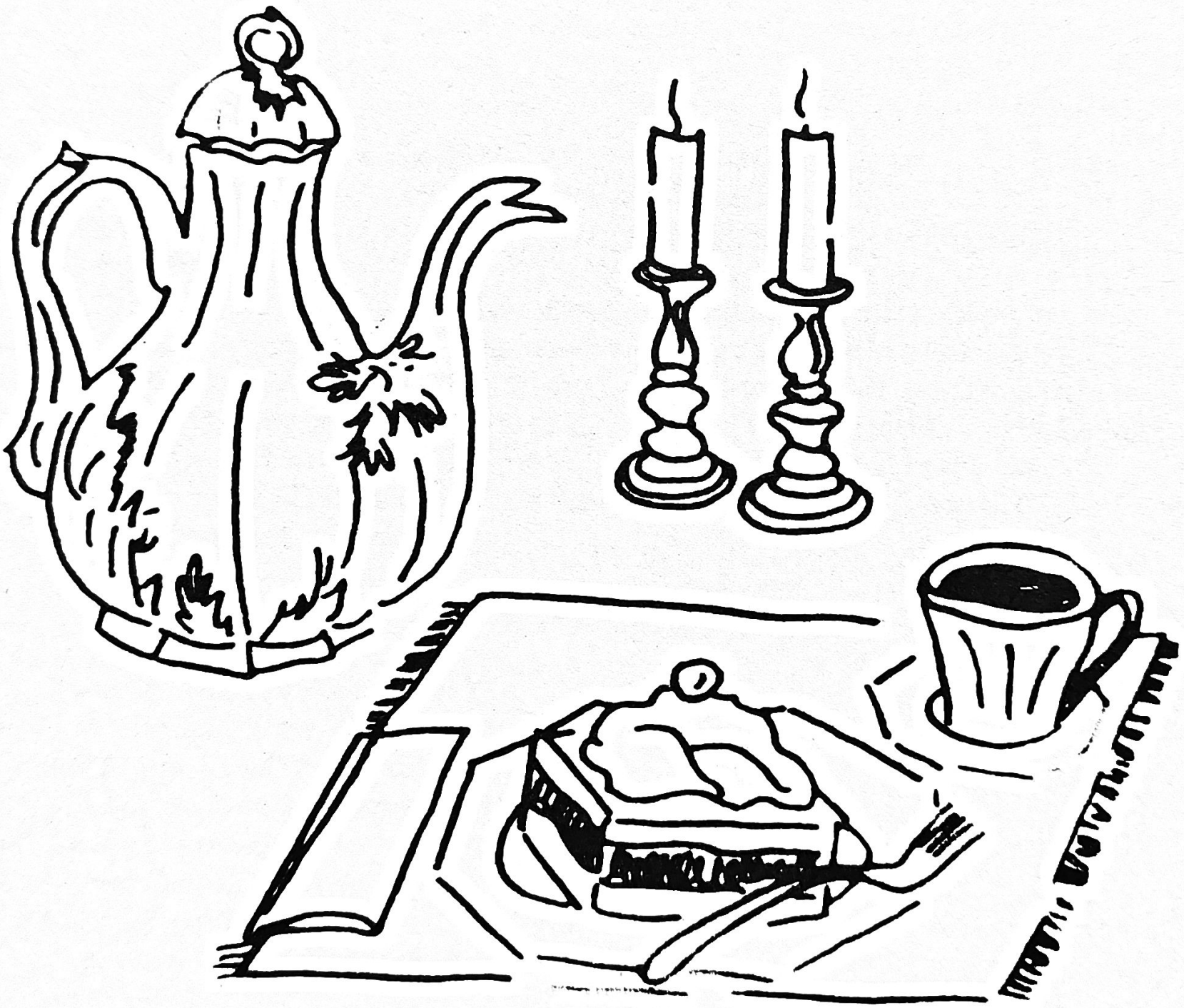
2 c. sugar
3/4 c. milk
1/2 tsp. vanilla
1 c. peanut butter
1 pt. Marshmallow Creme

Combine sugar and milk. Boil to soft ball stage. Add remaining ingredients to hot mixture. Beat until smooth. Pour into a buttered pan. Cut into squares when set. Easy to make and never fails.

* * * * *

ADDITIONAL RECIPES

DESSERTS



DESSERTS

APPLE CRISP

Mary Bowles; Doris Bertram

4 c. apples (sliced)
1/4 c. water
1 T. cinnamon
1/2 T. salt
1 c. sugar
3/4 c. flour
1/2 c. butter

Place apples in a 6x10 inch baking dish. Sprinkle water, cinnamon and salt over apples. Mix sugar, flour and butter until it crumbles. Spread over apples. Bake at 350°, uncovered, for 40 minutes. A very good, simple dessert.

APPLE CRUNCH

Lucinda Jaggers

8 apples (peeled and sliced)
1 tsp. cinnamon
1 tsp. nutmeg
1/2 c. water
1/2 c. brown sugar
1 c. flour
1/2 c. granulated sugar
1/2 c. butter

Place apples in a shallow greased baking dish. Sprinkle with cinnamon, nutmeg and granulated sugar. Add water.

Combine brown sugar and flour; cut in butter until mixture is the consistency of Grape Nuts. Spread over apples. Bake at 400° for 20 minutes. Reduce heat to 350° and continue baking for 25 minutes. Cut in squares and serve. Makes about 8 servings.

It's good hot or cold.

I am a lonely Cook Book
A sittin' on the shelf.
Although I'm full of goodies
I'm no good there by myself.
I need someone to pick me up
And look inside my cover.
And if you do, I promise you
A new world you will discover.

APPLE DUMPLINGS

Mrs. Jane Embry

2 c. sugar
3 c. water
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 stick butter or margarine
2 c. flour
1 tsp. salt
2 tsp. baking powder
3/4 c. shortening
1/2 c. milk
6 medium sized tart apples

Sift flour, salt and baking powder together, cut in shortening. Add milk all at once and stir until moistened. Roll 1/4 inch thick in a rectangle of 12x14inches. Layer thinly sliced apples down center of dough. Fold over apples and pinch edges together. Sprinkle each layer of apples with sugar, cinnamon and nutmeg, dot with butter.

Make syrup of sugar, water, cinnamon and nutmeg. Bring to a boil and boil for 5 minutes. Add butter and pour over apple dumpling in a greased baking pan. I use a pan 10 inches wide, 12 inches long and 3 inches deep. Bake in a moderate oven (375°) for 35 to 45 minutes. Serve hot.

CANDIED APPLES

Nancy Goldsmith

6 uniform apples
1 c. water
2 c. sugar
10 drops red food coloring

Combine sugar and water. Cook until it is boiling. Add coloring. Core and peel apples. Drop into the red syrup and cook until the apples are bright red. Remove from syrup and sprinkle coconut on top.

CARAMEL APPLES

Mary Norman

6 small apples
1 (14 oz.) bag caramels
1 c. walnuts (shelled)

Wash and dry apples; twist off stems.

Day before or several hours before serving: Insert a wooden skewer part way into stem end of each. Set aside. Chop walnuts fine; place on square of wax paper. Unwrap caramels; place in a double boiler top with 3 tablespoons water. Melt caramels over boiling water, stirring frequently, until they form a smooth sauce.

Tilt double boiler with one hand; with other hand, hold an apple by the skewer and dip and twirl in caramel sauce to completely cover apple. Replace double boiler top and hold apple

Continued Next Page.

CARAMEL APPLES (Continued)

over sauce while twirling, so sauce spreads smoothly over it. When caramel sauce on apple just starts to dry, dip bottom half of apple in walnuts. Place it, skewer side up, on wax paper-covered cookie sheet or small tray. Repeat until all apples are coated. Refrigerate until served.

CINNAMON APPLE RINGS — Lora Martin

1/4 c. sugar
4 apples (1 lb.)
1/2 c. red cinnamon candies

In a skillet, combine sugar, candies and 2 cups water. Stir over medium heat until sugar and candies dissolve. Core the apples, cut crosswise in 1 inch rings and add to syrup. Simmer gently until transparent, but not soft. Cool in syrup.

FRIED APPLE PIE TURNOVERS — Lela Shelton

Biscuit dough
1 qt. applesauce
1 c. sugar
1 tsp. vanilla
1 tsp. cinnamon
Other spices (optional)

Use any good homemade biscuit dough recipe. Roll dough onto floured board with floured rolling pin, 1/8 inch thick and cut into 6 inch circles. Small plate or saucer may be used on dough to cut the circle by. Place 1/2 cup sweetened, flavored applesauce on 1/2 of each circle. Moisten edge with cold water and fold the other pastry half over filling, pressing edges together with a fork. Prick tops and brush with milk.

Place in a hot electric skillet, cooking oil about 1/2 inch deep. Fry, uncovered, until light brown at about 375°. Turn pies over and brown on both sides until done. Cooking oil may be added as needed.

For each quart of applesauce, add 1 cup sugar, 1 teaspoon vanilla and 1 teaspoon cinnamon. Other spices may be used if desired. If applesauce is too thin, thicken with flour and water paste.

Of all the questions that are asked by children, large or small; "What's for dessert?" is rated the most popular of all.

BUTTERSCOTCH LAYER DESSERT — Linda Wilkerson

1 c. flour
1 stick butter
1/2 c. nuts
3 c. milk
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
Large Cool Whip
2 pkgs. instant butterscotch pudding

Mix flour, butter and nuts well and spread in bottom of a 9x13 inch pan. Bake at 350° for 15 minutes. Cool.

Mix 1 (8 oz.) package cream cheese with 1 cup powdered sugar. Cream, then add 1/2 of large Cool Whip. Spread over first mix. Mix 2 packages instant butterscotch pudding with 3 cups milk. Spread over top of last mixture. Then add rest of Cool Whip on top. Refrigerate overnight.

CHERRY CRUNCH — Margie Sturgeon

22 graham crackers (rolled fine)
1/3 c. sugar
1 tsp. cinnamon
1 stick butter
No. 2 1/2 can cherries
5 T. corn starch or flour
1 c. sugar
3 egg whites
1/3 c. sugar

Melt butter, mix with cracker crumbs, 1/3 cup sugar and cinnamon. Pat 3/4 of this mixture on bottom and sides of a buttered baking dish.

Have ready No. 2 1/2 can cherries, 5 tablespoons corn starch or flour, 1 cup sugar. Mix corn starch and 1 cup sugar together dry. Add this to cherries. Cook until thick and clear, stirring constantly. Pour over crumb mixture in baking dish.

Beat 3 egg whites stiff, add 1/3 cup sugar; beat again. Spread this over cherries. Sprinkle over the remaining cracker crumbs. Bake about 35 minutes at 275°.

CHERRY TORTE — Mrs. Brownie Rock

6 egg whites
1 tsp. vanilla
2 c. soda crackers (crushed)
1 large or 2 small boxes Dream Whip
2 c. sugar
1 1/4 tsp. cream of tartar
1 c. nuts
2 cans cherry pie filling

Beat egg whites, cream of tartar and vanilla until frothy. Add sugar, beating until stiff. Fold in cracker crumbs and nuts. Spread in the bottom of an 11x14 inch pan. Bake at 350° for 35 minutes. Cool. Spread with prepared Dream Whip, then drop pie filling over the top. Chill.

BAKED CHEESECAKE

Barbara Druen

8 oz. cream cheese
1/2 c. sugar
2 large eggs
1 T. vanilla
1/4 lb. graham crackers
3 T. sugar
1/4 c. butter (melted)
1 pkg. strawberries
3 T. corn starch
1/2 lemon juice

Beat cream cheese, 1/2 cup sugar, eggs and vanilla until smooth. Pour into crust made of graham crackers, 3 tablespoons sugar and melted butter which has been pressed around baking dish. Bake until firm at 325° for 30 minutes. Cool before adding strawberry topping. Mix strawberries, corn starch and lemon juice. Cook until thick. Cool and put over cooled, baked cheesecake as a topping.

CHEESECAKE

Mrs. Gloria Meredith

Graham cracker crumbs
Butter (melted)
1 pkg. lemon Jello
1 c. boiling water
1 can Pet milk
1 pkg. Philadelphia cream cheese
1 c. sugar
1 tsp. vanilla
3 T. pure lemon juice

Make graham cracker crust in an oblong pan. Mash graham crackers and mix with melted butter. Press tight in bottom of pan. Mix 1 package of lemon Jello in 1 cup boiling water. Set in freezer until it barely starts to jell. Mash 1 package of Philadelphia cream cheese, add 1 cup sugar and 1 teaspoon vanilla and 3 tablespoons pure lemon juice. Add cream cheese mixture to Jello.

Whip 1 can Pet milk until it forms peak. Slowly fold into cream cheese mixture. Pour in pan and put more graham cracker crust on top. Set in the refrigerator until serving time. It should set at least 2 hours.

And where we love is home, home that our feet may leave, but not our hearts. The chain may lengthen, but never part.

CHEERIO CREAM CHEESE — Mrs. Beverly Sullivan

1 (9 inch) graham cracker crust
1 (8 oz.) pkg. cream cheese (softened)
1 (14 oz.) can Eagle Brand sweetened condensed milk
1/2 c. Realemon reconstituted lemon juice
1 tsp. vanilla
1 (21 oz.) can Comstock cherry pie filling (chilled)

Makes 1 (9 inch) pie. In a medium bowl, beat cream cheese until light and fluffy. Add sweetened condensed milk, blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 2 to 3 hours. Top with cherry pie filling before serving.

CHERRY DELIGHT — Janet Watkins

2 c. graham cracker crumbs (crushed)
1/2 c. butter (melted)
6 tsp. powdered sugar
1/2 tsp. Knox gelatin

Mix like pie crust and cover bottom of a 9x12 inch dish.

FILLING:

2 pkgs. Dream Whip
1 c. milk

Beat until stiff, then fold in and whip together:

1 c. sugar
1 large and 1 small cream cheese chunks
1 1/2 tsp. vanilla
Pinch of salt

Pour mixture over cracker crust. Top with 2 cans cherry prepared pie filling or 1 can blueberry pie filling. Chill.

CHERRY DELIGHT — Elizabeth Crain
Ruby McCorkle; Jeanette Walters

1 1/2 pkgs. graham crackers (crushed)
1/2 c. white sugar
3/4 c. butter
1 can cherry pie filling
1 large box Dream Whip
1 large Philadelphia cream cheese
1 c. powdered sugar

Mix cracker crumbs, butter and 1/2 cup sugar. Press mixture into a long cake pan. Bake about 10 minutes at 350°.

Whip 1 large box Dream Whip (following directions on package). Mix in 1 large Philadelphia cream cheese and 1 cup powdered sugar.

Continued Next Page.

CHERRY DELIGHT (Continued)

Whip this until stiff. Pour this over the graham cracker crust and spread evenly. Put 1 can cherry pie filling on top.

Refrigerate until ready to serve.

CHERRY DELIGHT — Beverly Bowman

1 box graham crackers
Philadelphia cream cheese (whipped)
Cherry pie filling
Pecans
Cool Whip

CRUST:

3 pkgs. graham crackers (crushed)
1 1/2 sticks butter (melted)
1 T. sugar

Mix crust ingredients. Press in a dish or pan. Refrigerate for 20 minutes.

Spread whipped cream cheese on crust. Spread the cherry pie filling on cream cheese. Put Cool Whip over the cherry pie filling. Sprinkle pecans over Cool Whip.

Keep refrigerated until ready to eat.

FREEZER ICE CREAM — Mrs. Jerry Brooks

1/2 gal. milk
1 c. Pet milk
2 eggs
1 1/2 c. sugar
4 or 5 ripe bananas (mashed)
Dash of salt
1 tsp. vanilla flavoring

Mix all together and put in ice cream freezer. Freeze until firm.

VANILLA ICE CREAM — Mattie Rowlett

1/2 c. sugar
1 T. corn starch
1 1/2 c. top milk
Pinch of salt
2 eggs (separated)
2 tsp. vanilla
1 c. heavy cream

Mix all ingredients. Fill freezer container 3/4 full. Freeze.

The quiet man is not necessarily wise,
But usually the wiser man is quiet.

VANILLA ICE CREAM — Mrs. Mabel Wallace

5 eggs (beaten)
1 T. vanilla
2 qts. whole milk
2 1/2 c. sugar
1 large can evaporated milk

Mix all ingredients. Fill freezer container 3/4 full. Freeze.

LEMON MOUSSE — Lucy Carole Ferguson

12 graham crackers
2 lemons
1 large can Pet milk
1 c. sugar
1 T. lemon peel (grated)

Chill milk in freezer until there are slivers of ice in it. Turn into a cold bowl and whip. To whipped milk, add lemon peel. Slowly add lemon juice, beating all the time. Continue beating while adding sugar slowly. Crush crackers and cover bottom of pan with 1/2 of the crackers. Pour whipped mixture in pan. Cover with remaining crackers. Freeze several hours.

LEMON SQUARES — June Morris

1 c. confectioners' sugar
1 1/2 c. flour
1/2 c. butter
1 1/2 c. coconut
1 T. flour
1 c. nuts
1 lemon (juice)
1 T. butter (melted)
1/2 c. brown sugar
2 eggs
1 tsp. baking powder
1 tsp. salt
1/2 tsp. vanilla

Mix 1 1/2 cups flour, 1/2 cup butter and brown sugar. Pat down in a buttered pan. Bake at 275° for 10 minutes.

Combine beaten eggs, coconut, baking powder, 1 tablespoon flour, salt, nuts and vanilla. Spread out on top of baked mixture. Bake 20 minutes at 350°. While warm, spread mixture of 1 cup confectioners' sugar, 1 tablespoon melted butter and juice of 1 lemon on top.

You cannot keep trouble from coming but you needn't give it a chair to sit on.

SOUTHERN LEMON SQUARES — Mrs. Lucille Harp

1/2 c. butter
1/4 c. powdered sugar
1 c. sugar
2 1/2 T. lemon juice
1 c. flour
2 eggs
1/2 tsp. baking powder
Dash of salt

Blend butter, powdered sugar and flour together and pat into the bottom of an 8x8 inch pan to form a crust. Bake 20 minutes at 300°.

Beat together eggs, sugar, baking powder, lemon juice and a dash of salt. Pour over baked crust and return to oven for 20 minutes at 300°. When done, sprinkle with powdered sugar.

MELON CUP — Sadie Williams

1 c. watermelon balls
1 (No. 2) can pineapple chunks
2 T. lemon juice
1 c. cantaloupe balls
1/2 c. orange juice
1/2 c. syrup (from canned pineapple)

Chill fruits. Drain pineapple. Combine pineapple syrup and juices. Place fruits in sherbet dishes, pour juice of fruits over. Makes 6 servings.

PEACHES VACHERIN — Barbara Druen

4 egg whites (room temperature)
1 c. sugar
1/2 tsp. salt
1 tsp. vanilla
3/4 c. sugar
6 T. water
Juice and rind (grated) 1 lemon
2 egg yolks
1/4 c. sugar
1 T. butter
2 T. brandy, sherry or nectar juice
1 1/2 c. whipping cream
6 c. fresh peaches (sliced)

Beat egg whites with salt until it reaches soft peak; beat in 1 cup sugar until it reaches a firm peak. Fold in vanilla. Draw 3 (8 inch) circles (use cake pans for pattern) on brown paper bag. Put paper on cookie sheets. Divide batter and cover the 3 paper circles. Bake at 250° for 1 1/2 hours. Turn oven off, leaving meringue in oven for 1 hour, until it dries. (Can be stored in airtight container for days).

Continued Next Page.

PEACHES VACHERIN (Continued)

Combine 3/4 cup sugar with water; boil to 240°. Take off stove, add grated lemon rind and juice; set aside. Beat egg yolks and 1/4 cup sugar until real light, lemon colored. Slowly pour hot syrup into egg yolk mixture, beating on medium speed of mixer. Return combined mixture to stove. Cook for a few minutes until thickened but not boiling. Take off stove. Add butter, brandy, etc. Chill. Then whip cream and add to chilled mixture.

Put 1 meringue crust on plate, add 1/3 cooked filling recipe, then add 2 cups sliced peaches. Repeat this process until you have 3 alternating layers.

BAKED PINEAPPLE

Faye Hogan
Mrs. Edna Curry

1 (20 oz.) can crushed pineapple
1/2 c. sugar
3 eggs
2 T. flour
5 slices bread (cubed)
1 stick or 1/4 lb. butter (melted)

Mix pineapple, sugar, eggs and flour. Cube bread and place on top of pineapple mixture in a buttered casserole. Pour butter over all and bake at 350° for 45 minutes or browned on top.

PARTY DESSERT PIZZA

Mrs. Jerry Brooks

1 c. cake flour (unsifted)
1/2 tsp. double acting baking powder
1/2 tsp. salt
1/8 tsp. baking soda
1/2 c. nuts (chopped)
1/3 c. butter or other shortening
1 c. brown sugar (firmly packed)
1 egg (slightly beaten)
1 tsp. vanilla
1 c. chocolate flavor baking chips
Confectioners' sugar glaze

Mix flour with baking powder, salt and soda; add nuts and set aside.

Melt butter in a saucepan; remove from heat. Add sugar and mix well. Cool slightly. Then blend in egg and vanilla. Add flour mixture, a small amount at a time, mixing well after each addition. Spread dough in a greased 12 inch pizza pan with 1/2

Continued Next Page.

PARTY DESSERT PIZZA (Continued)

inch rim. Sprinkle with chips and bake at 350° for 20 to 50 minutes (do not overbake). Remove from oven.

CONFECTIONERS' SUGAR GLAZE:

Place 1 cup sifted confectioners' sugar in a small bowl. Gradually blend in 1 tablespoon hot milk or water. Makes 1/3 cup.

POPCORN BALLS — Nora Nunn

1 c. molasses
1 tsp. soda
1 c. sugar
1/2 stick margarine

Melt margarine in a large pan. Add sugar and molasses; mix well. Bring to a boil. Boil to soft ball stage, 240°. Remove from heat, add soda. Stir and pour at once over a large bowl of popped corn. Butter hands well and shape into balls.

POPCORN BALLS — Pauline Rhoden

1 c. white sugar
1 c. brown sugar
1/2 tsp. salt
1 c. molasses
2 T. butter
2 gal. corn (popped)

Make syrup of sugar, butter, molasses and salt. Cook to thread stage. Pour over popped corn, stirring and forming into balls while syrup is still warm.

BANANA PUDDING — Mable B. Coats

2 boxes vanilla wafers
3 or 4 bananas (nice, firm, ripe)
1 can Carnation milk plus 1/2 can water
6 egg yolks
1 1/2 tsp. flour
1 c. sugar
1/2 tsp. vanilla

Put one layer of vanilla wafers. Cover with one layer sliced bananas. Repeat until you have 3 or 4 layers, depending on your pan or dish.

Combine sugar and flour. Add to milk and eggs. Stir until well blended. Cook until smooth. Add vanilla. Pour over wafers and bananas. Cover with beaten egg white and sugar meringue. Put into the oven until slightly brown.

The joyfulness of a man prolongeth his days.

BANANA PUDDING

Mary Willie Branstetter
Carrie Rowlett

1/2 to 3/4 c. sugar
1/3 c. all purpose flour
1/4 tsp. salt
2 c. milk (scalded)
2 or 3 egg yolks
1 tsp. vanilla extract
25 vanilla wafers
or 3 egg whites
1/4 c. sugar
4 bananas (sliced)

Combine 1/2 cup sugar, flour and salt in top of a double boiler. Mix well, then stir in milk. Cook over simmering water for about 15 minutes, stirring constantly. Beat egg yolks well and combine with custard; cook 2 minutes longer. Add vanilla extract. Line a 1 quart baking dish with wafers. Add a layer of sliced bananas. Top with custard. Repeat if necessary. Beat egg whites until stiff. Gradually add sugar. Spread over pudding and bake at 350° for 12 to 15 minutes.

CHOCOLATE PUDDING

Elsie Hogan

3/4 c. sugar
3 T. cocoa
4 T. flour
3/4 tsp. vanilla
1 egg (well beaten)
1 1/2 c. milk
3 T. butter

Mix sugar, cocoa and flour; add egg. Add milk gradually and mix well. Cook until thick, stirring frequently. Add butter and vanilla.

CHOCOLATE CAKE PUDDING

Amy J. Wilson

1/2 stick butter
3/4 c. sugar
1 egg
1 1/4 c. self-rising flour
3 T. cocoa
1/2 c. milk
1 tsp. vanilla

Cream butter and sugar. Add egg and flour and cocoa with milk and vanilla. Place in a greased pan.

TOPPING:
1/2 c. brown sugar (packed)
1/2 c. granulated sugar
2 T. cocoa

Combine above and sprinkle over cake batter. Pour over all this 1 1/2 cups hot water. Bake 45 minutes in a 350° oven.

Expert: a man who makes his mistakes quietly.

DATE PUDDING

Montella Fults

2 c. sugar
1/2 c. margarine
4 whole eggs
3/4 c. buttermilk
3/4 c. flour
2 tsp. soda (dissolved in buttermilk)
2 c. dates
2 c. walnuts

Mix well. Bake around 50 minutes at 325°. Serve with whipped or ice cream.

FROSTY STRAWBERRY SQUARES

Mrs. Mabel Wallace

1 c. all purpose flour (sifted)
1/2 c. walnuts
2 egg whites
2 c. fresh strawberries (sliced)
1/4 c. brown sugar
1/2 c. butter(melted)
1 c. white sugar
2 T. lemon juice
1 c. whipped cream

Stir together flour, brown sugar, walnuts, butter. Spread evenly in a shallow baking pan. Bake at 300° for 20 minutes. Stir occasionally. Sprinkle 2/3 of the crumbs in a 13x9x2 inch baking pan.

Combine egg whites, sugar, berries and lemon juice in a large bowl. Beat at high speed to stiff peaks, (about 10 minutes). Fold in whipped cream. Spread over crumbs, top with remaining crumbs. Freeze 6 hours or overnight. Trim with whole berries, if desired.

When work seems rather dull to me,
And life is not so sweet,
One thing at least, can bring me joy --
I simply love to eat!

STRAWBERRY ICEBOX PIE — Shirley Hensley

VANILLA WAFER CRUST:

1 3/4 c. vanilla wafers (crushed)
1/4 c. margarine (melted)
1/4 c. sugar

Combine ingredients above and press into a piepan.

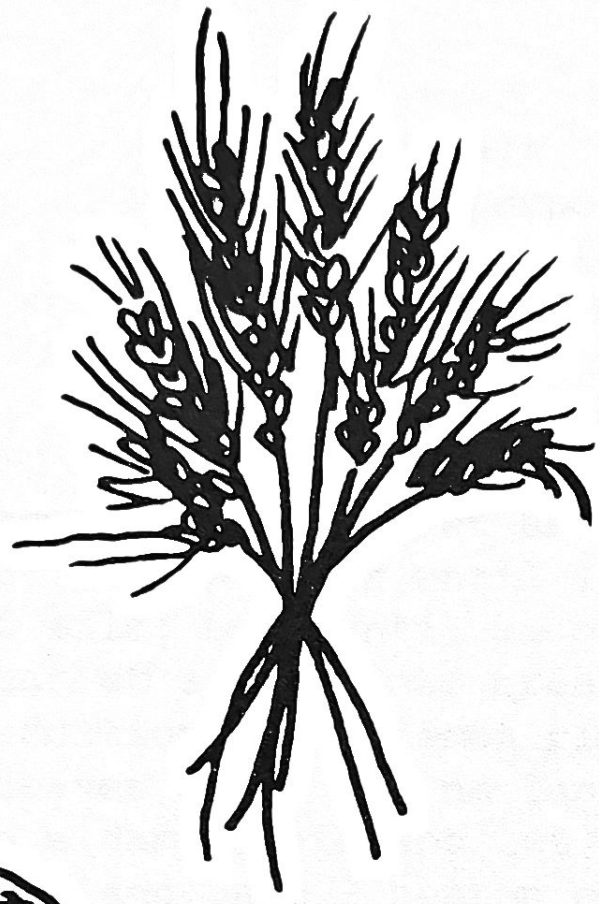
FILLING:

24 marshmallows
1 box frozen strawberries
1 c. nuts (chopped)
1 pt. whipped cream

Melt marshmallows with 7 tablespoons liquid from strawberries; cool. Whip the cream while above mixture cools. Combine melted marshmallows, strawberries, nuts and fold into whipping cream. Pour into vanilla wafer crust; let set for 6 hours in the refrigerator.

* * * * *

BREADS



BREADS

BABA AU RHUM

Jackie Wallace

1 pkg. dry yeast
1/3 c. very warm water
6 T. butter (softened)
3/4 c. sugar (divided)
3 eggs (divided)
1 egg yolk
1 c. lukewarm water
Dash of salt
3 c. all purpose flour
Rind 1 lemon (grated)
1/2 c. butter (softened)
1/2 c. golden seedless raisins
Rum sauce
Milk (as needed)

Dissolve yeast in very warm water; set aside. Cream 6 tablespoons of butter and 1/4 cup sugar until light and fluffy. Add 1 egg, 1 egg yolk and milk; beat until smooth. Add salt to flour; stir in small amount at a time into creamed mixture, beating well after each addition. Add lemon rind and dissolved yeast; beat until dough leaves spoon and no longer sticks to sides of pan. Cover with a damp cloth and let rise until doubled in bulk. After dough has risen, add 2 beaten eggs, 1/2 cup butter and remaining 1/2 cup sugar; beat well. Stir in raisins.

Spoon mixture into a well greased 9 inch bundt pan or mold. Set in a warm place and let rise until doubled in bulk. Bake at 350° about 30 to 35 minutes, or until bread tests done. Cool to lukewarm; turn out on rack. Drench with rum sauce. Allow to stand several hours before serving. Yield: 8 to 10 servings.

RUM SAUCE:

1 c. apricot preserves
1 c. water
1/2 c. rum

Puree' preserves through a fine strainer into a saucepan. Add water; heat, stirring constantly, until blended. Add rum and heat thoroughly. Yield: 2 1/2 cups.

It may be face powder that gets a man, but it's baking powder that keeps him.

BANANA NUT BREAD — Fannie Singleton

1 c. sugar
2 eggs (beaten)
2 c. flour
1/4 tsp. salt
1/2 c. butter
4 ripe bananas
1 tsp. soda
3/4 c. nuts (chopped)

Cream sugar, butter; add eggs and bananas, blend well. Add flour, salt and soda. Add nuts. Pour into a loaf pan (greased). Bake 45 minutes at 325°.

BANANA NUT BREAD — Jackie Wallace

3/4 c. butter
1 1/2 c. sugar
1 1/2 c. bananas (mashed)
2 eggs (well beaten)
1 T. vanilla
2 c. flour
1 tsp. baking powder
3/4 tsp. salt
1/2 tsp. nutmeg
1/2 c. buttermilk
3/4 to 1 c. walnuts

Cream butter and sugar. Blend in the bananas, eggs and vanilla. Sift flour, baking powder, soda and salt together, blend all together; add buttermilk and mix well. Put nuts in and stir with a spoon. Bake in a greased loaf pan with waxed paper in the bottom, at 350° for 60 minutes. Take out of pans when done and cool.

BEER BISCUITS — Dianne Nichols

1 1/2 c. Bisquick
1/2 tsp. sugar
1 1/4 tsp. salt

Mix all ingredients. Spoon into 6 buttered muffin cups and bake at 425° for 15 minutes.

BISCUITS — Sharon McCoy

1 pkg. dry yeast
2 c. all purpose flour
1 tsp. salt
1/2 c. shortening
3/4 c. warm water
4 tsp. baking powder
1/4 c. sugar

Dissolve yeast in water. Combine dry ingredients. Cut in shortening. Add yeast mixture. Knead. Roll out and let rise 30 minutes. Bake 10 to 15 minutes at 400°.

You had better laugh now because life won't get any funnier.

BUTTERMILK BISCUITS — Jackie Wallace

2 c. flour
1 tsp. salt
2 tsp. baking soda
1/4 c. shortening
3/4 c. buttermilk

Heat oven to 450°. Grease a baking sheet. Mix flour with salt and baking soda. Cut in shortening until mixture resembles corn meal. Add buttermilk to make a soft dough. Turn onto a floured board and knead for about 2 minutes. Roll out to a 1/2 inch thickness and cut with a floured biscuit cutter. Bake for 10 minutes or until slightly browned. Makes 18 small biscuits.

DREAM BISCUITS — Melanie Druen

Sift together:
5 c. flour (plain)
3 tsp. sugar
1 tsp. soda
1 tsp. salt
3 tsp. baking powder

Cut in 3/4 cup of Crisco. Add 1 package of yeast dissolved in 1/2 cup warm water, 2 cups buttermilk. Stir until smooth. Cover and let stand 2 hours, then refrigerate. Take out as needed. Roll out and bake at 400° for 10 to 12 minutes.

SIMPLE BISCUIT — Lela Shelton

3 or 4 T. shortening
1 c. milk
2 c. self-rising flour

Cut shortening into flour. Pour milk into flour mixture. Stir lightly with a fork until you have a soft dough. Knead lightly on a floured board. Roll out 1/3 inch thick. Cut with a biscuit cutter and place on a greased pan and bake for 10 to 12 minutes at 475°.

Biscuits and sermons are improved by shortening.

CHEESE BREAD — Regina Broughton

2 T. lukewarm water
1/4 c. sugar
1 pkg. yeast
2 c. cheese (grated) (American or Cheddar)
1 c. hot water
1 1/2 tsp. salt
1 egg (slightly beaten)
3 1/2 to 4 c. flour

Into a large bowl mix hot water, sugar and salt. Add the 2 tablespoons lukewarm water to yeast and let stand 5 to 10 minutes. Stir. Add to first mixture. Stir in eggs, cheese and enough flour to make a stiff dough that doesn't stick to the bowl. Then turn out onto a slightly floured board. Knead 5 minutes or until smooth and elastic. Shape into a loaf and place in a loaf pan (well greased). Oil top. Let stand in a warm place until double in bulk. Bake at 375° for 30 to 40 minutes.

QUICK BREAKFAST CAKE WITH STREUSEL TOPPING — Jackie Wallace

3/4 c. sugar
1/4 c. shortening (soft)
1 egg
1 1/2 c. all purpose flour (sifted)
2 tsp. baking powder
1/2 tsp. salt
1/2 c. whole milk

Cream sugar and shortening thoroughly; add egg and beat well. Sift dry ingredients together. Add dry ingredients alternately with milk. Stir until mixed. Spread batter into a greased 8 or 9 inch square pan. Do not use waxed paper. Sprinkle with streusel topping. Bake at 375° for 25 to 35 minutes.

STREUSEL TOPPING:

1/3 c. brown sugar
2 T. flour
1 1/2 tsp. cinnamon
1 1/2 T. butter (soft)
1/3 c. nuts (chopped)

Combine sugar, flour and cinnamon. Cut in butter until it resembles corn meal. Stir in nuts and sprinkle over breakfast cake batter. Bake as above.

Work is the yeast that raises the dough.

COFFEE CAKE — Jerry B. Lawler

1/4 c. salad oil
1 egg (beaten)
1 1/2 c. all purpose flour (sifted)
1/2 tsp. salt
1/2 c. milk
3/4 c. sugar
2 tsp. baking powder
1 recipe topping

Combine salad oil, egg and milk. Sift together dry ingredients. Add to milk mixture; mix well. Pour into a greased 9x9x2 inch pan. Heat oven to 375°.

TOPPING:

1/4 c. brown sugar
1 T. flour
1 tsp. cinnamon
1 T. butter (melted)
1/2 c. nuts (broken)

Combine. Sprinkle over batter. Bake in the oven about 25 minutes or until done. Serve warm.

QUICK COFFEE CAKE — Jackie Wallace

1 1/4 c. biscuit mix
3/4 c. sugar
1/4 tsp. soda
3 T. butter (melted)
1 egg
3/4 c. commercial sour cream (divided)
1 tsp. vanilla extract

Combine biscuit mix, sugar and soda; add butter, egg and 1/2 of the sour cream. Beat vigorously 1 minute. Stir in remaining sour cream and vanilla; beat 30 seconds. Pour batter into a greased 8 inch square pan. Sprinkle with the topping. Bake at 350° about 35 minutes. Yield: 9 servings.

TOPPING:

3 T. sugar
1/4 c. flour
1/8 tsp. ground cinnamon
2 T. butter (softened)

Combine sugar, flour and cinnamon. Cut in butter until crumbly. Sprinkle over coffee cake. Yield: about 1/2 cup.

It's not the minutes you spend at the table that makes you fat - it's the seconds.

SOUR CREAM COFFEE CAKE AND TOPPING — Jane Sims

2 sticks butter
3 eggs
1 tsp. baking powder
1/4 tsp. salt
2 c. sugar
2 c. cake flour
1/2 tsp. soda
1 c. sour cream

Cream butter, sugar; add eggs, one at a time; beat well. Sift flour, baking powder, soda and salt together. Add alternately with sour cream, beginning and ending with flour. Add vanilla.

Grease pan heavily with butter and dust with flour. Pour 1/2 of batter in pan. Sprinkle with 1/2 of topping. Add rest of batter and sprinkle with other 1/2 of topping. Bake at 350° for 45 minutes. Cool, sprinkle with powdered sugar.

SOUR CREAM COFFEE CAKE — Mrs. Brownie Rock

1 box white cake mix
1/2 c. sugar
1 c. sour cream
4 eggs
3/4 c. vegetable oil

FILLING:
4 T. brown sugar
2 tsp. cinnamon
3/4 c. nuts (chopped)

GLAZE:
1 c. powdered sugar
2 T. milk

Mix the cake mix, add sugar, sour cream and oil. Add eggs, one at a time; mix well after each. Grease and flour a tube pan. Pour in 1/2 of batter. Sprinkle with part of filling mixture. Add remaining batter. Sprinkle rest of filling on top.

Bake at 325° for 1 hour. Cool 10 minutes. Add glaze to top.

MAM RUBY'S CORN LIGHT BREAD — Hank Stites

2 c. white corn meal
3/4 c. sugar
1 tsp. baking powder (level)
1 tsp. salt
1 c. flour (plain)
1 tsp. soda (level)
2 c. buttermilk
3 T. shortening (good)

Bake 1 hour at 350°.

Imagination was given to man to compensate him for what he is not, and a sense of humor was provided for what he is.

FROSTING FOR CAKE TYPE DOUGHNUTS (Continued)

Bring to a boil; remove from heat. Add 1 pound box powdered sugar. Stir. Frost while cake is hot.

QUICK DOUGHNUTS

Mrs. Jerry D. Brooks

1 (8 oz.) tube buttermilk biscuits
Vegetable oil (for deep frying)
1 c. powdered sugar

Remove biscuits from can. Flatten slightly and make a small hole in center of each. Fry in oil heated to 350°, turning doughnuts once while cooking. Drain on paper towels and sprinkle with powdered sugar. Yields 10 doughnuts.

PARSLEY DUMPLINGS

Susanne Wintsch

1 1/2 c. flour (sifted)
3/4 tsp. salt
1/2 tsp. rosemary (crushed)
3/4 c. milk (approximately)
2 tsp. baking powder
2 T. parsley (chopped)
3 T. shortening

Sift together the flour, baking powder and salt. Add parsley and rosemary and mix. Chop in shortening until mixture resembles coarse corn meal. Add enough milk to make a thick batter that can be mounded in a spoon. Drop the dumplings onto boiling stew, letting them rest on meat. Cover, reduce heat and cook 15 minutes.

HUSH PUPPIES

Sandra Atherton
Nancy Goldsmith

1 c. Trutest corn meal
1/2 tsp. soda
1/2 tsp. baking powder
1/4 c. buttermilk
1/2 tsp. salt and pepper
2 T. onion (minced)

Mix meal, onions, salt and pepper. Dissolve soda in milk and add to meal mixture. Beat well and drop from a spoon into hot fat and brown on both sides.

To those who talk and talk and talk
This proverb should appeal.
The steam that blows the whistle
Will never turn the wheel.

HUSH PUPPIES

Jeanette Walters
Sandra Atherton; Mattie Ward

1 c. white corn meal
3 T. sugar
1 tsp. salt
1 egg
2 T. shortening (melted)
1/2 c. flour
2 tsp. baking powder
1/2 c. onion (minced)
2/3 c. milk
Vegetable oil (for frying)

Mix corn meal, flour, sugar, baking powder and salt. Stir in onion, egg, milk and shortening; blend thoroughly. Drop by teaspoonfuls into deep hot oil, 375°. Fry until golden, about 3 1/2 minutes. Makes 36 hush puppies.

HUSH PUPPIES

Valerie Murray

10 c. corn meal (yellow)
2 c. onion (minced) or 1 c. (grated)
2 tsp. soda (optional)
2 T. salt
6 eggs
Boiling water

Blend all ingredients together except water and set aside until fish is frying. When the fish begin to cook (fat should be about 2 inches deep in skillet), pour sufficient boiling water into the meal mixture to make a thick batter, but thin enough to drop from a spoon. Drop a spoonful at a time between pieces of the frying fish, turning as necessary to brown. The fat should be kept hot at all times. Drain on paper.

SOUTHERN HUSH PUPPIES

Mattie Ward

1 c. flour
1 tsp. baking powder
2 T. sugar
1 small onion (diced)
1 egg
4 T. shortening
2 c. meal
2 tsp. salt
Dash of black pepper

Combine flour, corn meal, baking powder, salt, sugar and black pepper. Add a small onion, cut fine and 1 egg. Add 4 tablespoons shortening. Add enough milk to make a stiff dough.

Drop by spoonfuls and fry in deep fat.

Intuition is what enables a woman to contradict her husband before he says anything.

GINGERBREAD

1/2 c. sugar
3 T. butter
1 egg
1/2 c. milk
1/2 c. molasses
1 1/2 c. flour
1 tsp. ginger
1 tsp. cinnamon
1 tsp. soda

Cream together butter and sugar; add beaten egg, then add alternately the dry ingredients which have been sifted together and the mixture of milk and molasses. Pour in a buttered shallow pan. Bake in a moderate oven for 30 to 45 minutes.

Serve warm with whipped cream.

OLD FASHIONED GINGERBREAD

Mrs. Jerry Brooks

1/2 c. sugar
1 c. molasses
1/2 tsp. soda
1/2 tsp. ginger
1/2 c. sour milk
1/2 c. butter
2 c. flour
1 egg
1/2 tsp. cinnamon
Nuts or raisins (if desired)

Mix all ingredients together. Put into a large loaf pan and bake for about an hour.

NOTE: This recipe is at least 100 years old.

MONKEY BREAD

Carolyn Sullivan

2 pkgs. yeast (dissolved in)
1 c. warm water
1 1/2 tsp. salt
6 c. flour
1 c. Crisco (melted)
2 eggs (beaten)
1 c. boiling water
3/4 c. sugar

Put Crisco, water, salt and sugar in a mixing bowl; let cool. Add beaten eggs to yeast mixture and 6 cups flour. Gradually mix with mixer. Let rise until doubled. Knead down and roll out on a floured surface to 1/4 inch thick. Cut into all shapes and sizes. Dip each piece in melted margarine (1 stick). Drop into an angel food cake pan (and loaf pan). Let rise again. Bake at 350° for 30 to 35 minutes.

Think only of yourself and others will soon forget you.

BLUEBERRY MUFFINS

1 1/2 c. flour
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening (soft)
1 egg
1/2 c. milk
1 c. fresh blueberries (drained)
or 3/4 c. canned blueberries

Mix together all ingredients except blueberries. Stir just until blended. Fold in drained blueberries. Fill greased cup of muffin pan 2/3 full. Bake at 400° for 20 to 25 minutes.

MAGNIFICENT MUFFINS

Mrs. Edna Curry

2 c. regular flour (sifted)
3 tsp. double acting baking powder
1 c. milk
1/4 c. sugar
3 T. Crisco (melted)
1 tsp. salt
1 egg (slightly beaten)

Mix milk, flour, sugar, baking powder and salt in a bowl. Combine milk with eggs. Stir in melted Crisco. Mix liquid and dry ingredients together lightly until just moistened. Fill greased muffin cups 2/3 full of batter. Bake at 400° for 20 to 25 minutes or until golden brown.

MUSH

Mrs. Edward Shelton

1 c. corn meal
1 c. cold water
1 T. salt
3 c. boiling water

Combine corn meal, salt and cold water; pour into boiling water, stirring quickly. Return to boil, stirring constantly. Lower heat, cover and cook 10 minutes, stirring occasionally.

Serve with milk and sugar.

FRIED MUSH

Mrs. Edward Shelton

Rinse a loaf pan with cold water. Pour cooked mush, made from above corn meal mush recipe into loaf pan. Cool. Cover and refrigerate several hours. Cut into slices. Pan fry in a small amount of margarine until golden brown.

Serve hot with syrup or honey.

TUSCANY TOAST

Jeff Gardner

1/2 c. Parkay margarine (soft)
2 T. parsley (finely chopped)
1 Vienna bread loaf (sliced)
2 T. pimiento (finely chopped)
1 tsp. garlic salt

Combine margarine, pimiento, parsley and garlic salt; spread on one side of each bread slice. Place on an ungreased cookie sheet. Bake at 400° for 12 minutes.

WHITE BREAD (2 LOAVES)

Jane Sims

1 cake yeast
1/4 c. lukewarm water
1 tsp. sugar
1 1/2 tsp. salt
2 T. shortening
2 T. sugar
2 c. milk (scalded)
6 c. flour (about)

Add yeast to lukewarm water and 1 teaspoon sugar. Let stand 5 minutes. Add salt, shortening and remaining sugar to milk and cool to lukewarm. Add softened yeast and 3 cups or more flour to make a soft dough. Place remaining flour on board, turn out dough on floured board and knead until smooth and elastic.

Place in a greased bowl, turn over so that greased side is on top. Cover with a cloth and let rise until doubled in bulk. Cut dough into halves, round into balls. Cover; let stand 10 minutes. Shape into loaves, place in greased pans. Grease tops. Cover; let rise until doubled. Bake at 375° for about 50 minutes. Cool crosswise on pans. Butter tops and sides and cover with a cloth for soft crust.

When you were a child did your heart skip a beat
When a sweet aroma signaled a treat?
There's nothing like homemade breads and cake
Just like Grandma used to make.

HOMEMADE WHITE BREAD

Jessal Martin

2 c. milk
3 T. fat (shortening)
2 T. sugar
2 tsp. salt
1 yeast cake or pkg.
1/4 c. lukewarm water
6 to 7 c. flour (sifted)

Scald the milk and stir in fat, sugar and salt. Cool to lukewarm. Place the yeast in 1/4 cup lukewarm water. Stir until well blended. Add to the milk mixture. Stir in enough flour to make a stiff dough. Turn dough onto a floured board and knead.

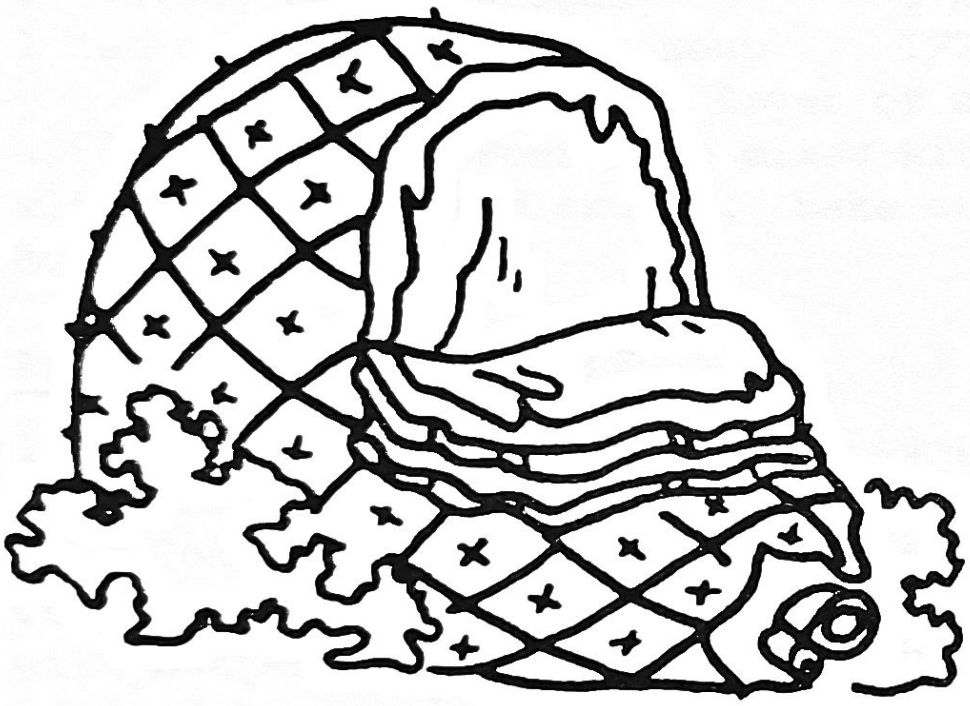
Place in a greased bowl turning it so that all sides will be greased. Cover, then let rise 1 hour or until double in bulk. Push the dough down by pulling the sides over, pressing into the center. Divide the dough into 2 parts and form into loaves. Place in 2 greased 9x5x3 inch pans. Let loaves rise.

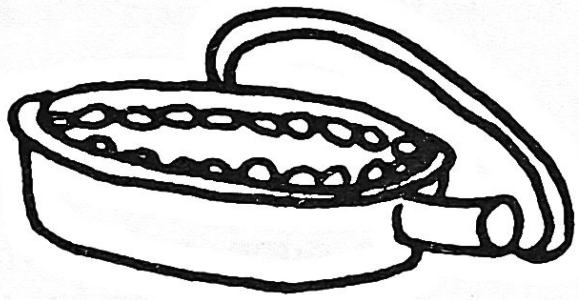
Bake at 375° for 45 to 60 minutes. Test for doneness by tapping top crust with forefinger and checking for browness. If bread sounds hollow, color is a nice bread, the bread is baked. Brush tops of hot baked loaves with butter or margarine to keep crust from becoming touch. Cool bread slightly before slicing. A serrated knife and a gentle sawing motion give best results.

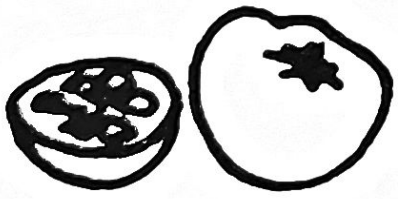
* * * * *

CASSEROLES

LASAGNA - PIZZA







CASSEROLES
LASAGNA - PIZZA

ASPARAGUS CASSEROLE

Lucy Carole Ferguson

1 can asparagus
1 can mushroom soup
1/2 c. almonds (chopped)
Ritz cheese crackers (crumbled)

Mix drained asparagus, soup and nuts in a casserole. Add enough liquid from asparagus to avoid stiffness. Top with crackers. Heat in a 350° oven for 20 minutes or until mixture bubbles slightly.

ASPARAGUS CASSEROLE

1 (No. 2) can asparagus
1 can cream of mushroom soup
3 hard cooked eggs (sliced thin)
1/2 c. milk

Grease dish. Make a layer of asparagus, then eggs; repeat until all used. Pour soup mixed with milk over the top. Top with buttered bread crumbs. Bake at 400° for 30 minutes or until bubbly and brown.

BEEF AND RICE CASSEROLE

Brenda Clopton

1 lb. ground beef
1/2 c. milk
1 pkg. onion soup mix
Brown rice

Combine beef, milk and soup mix. Make into small patties. Cook brown rice as directed. Layer beef patties, rice and dot with butter between each layer. Bake 1/2 hour at 325° in a covered casserole dish.

NOTE: Add sauteed mushrooms if desired.

Instant foods have made it possible for the housewife to spend less time preparing dinner than to get the family to the table.

BROCCOLI CASSEROLE

Dixie Kessinger
Sharon McCoy; Linda Burks

2 pkgs. frozen chopped broccoli
1 stick margarine
Salt (to taste)
1/2 lb. Velveeta cheese (diced)
1/4 lb. Ritz crackers (finely crushed)

Cook broccoli according to package directions; drain. Pour drained broccoli back into cooking pan. Salt to taste. Stir in cheese and 1/2 of the margarine until melted. Pour into a buttered casserole. Melt remaining margarine; stir in Ritz crackers. Pour cracker mixture over broccoli and bake 25 minutes at 350°. Serves 8.

BROCCOLI CASSEROLE

Regina Broughton

1 pkg. frozen chopped broccoli
1 c. sharp cheese (grated) (Cheddar)
3/4 c. mayonnaise
2 eggs (beaten)
1/3 c. onion (chopped)

TOPPING:

Use 1 stick butter or margarine and enough crushed Ritz crackers to cover top.

Cook broccoli according to directions. Drain. Mix together remaining ingredients and pour over broccoli. Stir several times. Cut up butter and scatter over top. Bake at 350° for 30 minutes.

BROCCOLI AND RICE CASSEROLE

Cheryl Walters

2 c. rice (cooked)
1 jar Cheez Whiz
1 pkg. chopped frozen broccoli
1 can cream of chicken soup

Mix all of above together. Place in a casserole and put cracker crumbs on top with melted butter. Place in the oven for 20 minutes or until it is hot all the way through.

The real problem of your leisure is how to keep other people from using it.

CARROT CASSEROLE — June Morris

2 c. carrots (cooked and mashed)(I use canned)
1/4 c. butter
2 eggs
2 c. cheese (grated)(American or Velveeta)
1/2 c. milk
Pinch of salt

Mix and bake at 350° for 20 minutes.

TOPPING:

1/2 c. pecans (chopped)
1/3 c. butter (melted)
20 Ritz crackers (crumbled)

Mix and put on top of casserole and bake 15 minutes longer.

CHICKEN CASSEROLE (BONED CHICKEN) — Martha Kane

1 can boned chicken and rice soup
1 can cream of chicken soup
1 small can Pet milk
1 can Chinese noodles

Sprinkle crushed potato chips over the top and bake 45 minutes at 350°. Serves 6.

JEAN'S CHICKEN CASSEROLE — Mrs. Brownie Rock

1/2 chicken or 1 whole chicken breast
1 can mushrooms (small)(drained)
1 can chow mein noodles
Dash of Worcestershire sauce
1 can cream of chicken soup
1 can cream of mushroom soup
1 small can condensed milk
1 can water chestnuts (chopped)
2 T. pimiento (chopped)

Cook chicken and remove bones and chop into bite-size. Combine remaining ingredients. Put into a casserole. Bake at 375° for 20 minutes or until it bubbles.

ROSEMARY FRIED CHICKEN CASSEROLE — Betty Srygler

2 1/2 lb. pkg. frozen fried chicken
10 1/2 oz. can cream of mushroom soup
1/2 c. milk
1/2 tsp. onion salt
1/2 tsp. whole rosemary leaves (crumbled)
Paprika (for garnish)

Place a frozen fried chicken in a 1 1/2 quart casserole Thaw in a preheated oven (400°) while mixing the remaining ingredients. Combine soup, milk and seasonings. Heat and pour over chicken. Cover and bake 45 to 50 minutes or until hot. Remove cover the last 10 minutes of baking period.

Garnish with paprika.

CORN BEEF CASSEROLE

Dianne Nichols

5 potatoes
1 onion
2 T. bacon grease
Salt and pepper
Corned beef

Peel and dice 5 potatoes and boil; drain. Add 1 small chopped onion, 2 tablespoons melted bacon grease and salt and pepper to taste. Mix in a casserole dish with 1 can corned beef. Heat in a medium oven, 350° for 45 minutes.

CORN OYSTER BAKE

Mrs. Brownie Rock
Montella Fults

2 (10 oz.) cans frozen condensed oyster stew
1 (1 lb. 1 oz.) can cream style corn
1 (1 lb. 1 oz.) can whole kernel golden corn (drain)
1 1/4 c. cracker crumbs (crushed)
1/2 tsp. salt
2 T. pimiento (chopped)
1 tsp. parsley (chopped)
2 T. butter (melted)
1 egg (slightly beaten)
Dash seasoned pepper
1/4 c. onion (chopped)
1/4 tsp. ground sage
1/2 c. cracker crumbs

Thaw oysters by placing unopened cans in hot water for 10 minutes. Combine stew, cream style corn, whole kernel corn, 1 1/4 cups cracker crumbs, eggs, seasoning, pimiento and onions. Pour into a greased 2 quart casserole.

Combine melted butter and 1/2 cup cracker crumbs; sprinkle on top of corn mixture. Bake in a moderate oven (350°) for 1 hour or until a knife inserted halfway between center and edge comes out clean. Serves 8 to 10.

CRAB CASSEROLE

Delores Best

2 (6 1/2 to 7 1/2 oz.) cans crab
2/3 c. celery (chopped)
2/3 c. green pepper (chopped)
1 small onion (grated)
3 c. milk
4 eggs
1 lb. sharp cheese (grated)
1 can cream of mushroom soup
12 slices thin sandwich bread (crust off)
Mayonnaise

Mix crab, celery, pepper, onion, salt and pepper to taste with enough mayonnaise to spread. Butter 6 slices of bread and lay in a rectangular pan. Spread on crab mixture and grate 1/2 pound cheese over it. Top with remaining 6 slices bread. Pour

Continued Next Page.

GREEN BEAN CASSEROLE (Continued)

1 quart casserole. Bake, uncovered, at 350° for 35 minutes, then sprinkle top with 1 (3 1/2 oz.) can French fried onion rings. Bake 5 to 10 minutes longer or until onion rings are heated through.

GRIT CASSEROLE — Nelle Stuart

1 c. quick cooking grits
4 c. boiling water
1/4 tsp. salt
Cheese (grated)
6 oz. pkg. cream cheese
1 stick oleo
2 eggs
Milk

Cook grits in water until soupy; add salt. Cut cream cheese into small pieces and stir into grits. Add oleo; stir until cheese and oleo melt. Break eggs into a cup. Finish filling cup with milk. Beat together and add to grits. Pour into a greased 2 quart casserole dish. Bake 45 minutes at 300°.

Sprinkle top with grated cheese. Bake 10 minutes longer.

GRIT CASSEROLE — Sharon McCoy

2 c. grits (cooked)
2 eggs (beaten)
1/3 c. milk
1 tsp. salt
1 stick garlic cheese
1 stick margarine

Combine cooked grits, eggs, milk and salt. Melt cheese and butter. Stir together. Bake at 350° for 30 minutes.

HAMBURGER CASSEROLE — Mrs. Edna Curry

1 lb. ground beef
1/2 c. tomato catsup
1/2 c. green pepper (chopped)
1 can tomato paste
1/2 c. onion (chopped)
Slice cheese

At 350° brown ground beef in skillet. Mix onion and green pepper in the brown beef. Add tomato paste and catsup. Let brown about 10 minutes.

If you pour some happy spirit
In a great big mixing bowl;
Just add a few ingredients
And you'll have a casserole.

HAMBURGER CASSEROLE

Rosamond Johnson
Teresa Cox

2 lbs. ground beef
1 medium onion
2 tsp. salt
2 tsp. pepper
2 c. bread crumbs
2 c. sweet milk
2 eggs
1 can cream of celery soup
1 can mushroom soup
1 can water

Mix beef, onion, salt, pepper, crumbs, milk and eggs well. Spoon out by tablespoon and brown on both sides in a skillet. Remove meat, putting it into a baking dish.

Heat in skillet where meat was browned the celery soup, mushroom soup and water. Pour over meat and bake in the oven for 20 to 25 minutes at 300° or until bubbly. Serves 12 to 15 people. This freezes well for later use.

LASAGNA

Maybelle McCombs

1 lb. ground beef
6 oz. ground lean pork
3/4 c. onion (chopped)
1 clove garlic (minced)
1 (1 lb.) can tomatoes
1 (15 oz.) can tomato sauce
2 T. parsley flakes
2 T. sugar
1 tsp. basil leaves
1 tsp. salt
3 c. creamed cottage cheese (2 (12 oz.) cartons)
1/2 c. Parmesan cheese (grated)
1 T. flakes (parsley)
1 1/2 tsp. salt
1 tsp. oregano leaves
1 (8 oz.) pkg. lasagna noodles (cooked and well drained)
3/4 lb. Mozzarella cheese (shredded)
1/2 c. Parmesan cheese (grated)

Cook and stir ground beef, ground pork, onion and garlic in a large pan or Dutch oven until meat is brown and onion is tender. Drain off all fat. Add tomatoes and break up with a fork. Stir in tomato sauce, 2 tablespoons parsley flakes, the sugar, 1 teaspoon salt and the basil. Heat to boiling, stirring occasionally. Reduce heat, simmer, uncovered, for 1 hour or until mixture is the consistency of spaghetti sauce.

Heat oven to 350°. Mix cottage cheese, 1/2 cup Parmesan cheese, 1 tablespoon parsley flakes, 1 1/2 teaspoons salt and the oregano. Reserve 1/2 cup meat sauce for thin top layer.

In an ungreased baking pan 13x9x2 inches, layer 1/4 of the noodles, remaining meat sauce, the Mozzarella cheese and cottage mixture; repeat 3 times. Spread reserved meat sauce over the

Continued Next Page.

LASAGNA (Continued)

top; sprinkle with 1/2 cup Parmesan cheese (if desired, lasagna can be covered and refrigerated several hours at this point).

Bake, uncovered, for 45 minutes (allow an additional 10 to 15 minutes if lasagna has been refrigerated). For easier cutting, let stand 15 minutes after removing from the oven.

Makes 12 servings (3 inch per serving).

LASAGNA

Fannie Singleton

1 lb. lasagna noodles
1 garlic clove (minced)
1 T. oregano
2 tsp. basil
1/2 tsp. salt
2 (8 oz.) cans tomato sauce
1 (6 oz.) can tomato paste
1 pkg. Brown 'n Serve sausage
1 carton small curd cottage cheese
1 T. dried parsley flakes
1 tsp. salt
2 pkgs. Mozzarella cheese slices
1/2 c. Parmesan cheese (grated)
1 egg

Cook noodles according to package directions; drain. Mix garlic, oregano, basil, salt, tomato sauce and tomato paste; spread 1/2 cup of mixture over bottom of a 13x9x2 inch dish. Cut sausage links in fourths and mix with remainder of tomato mixture. Mix together egg, cottage cheese, parsley and salt.

Layer 1/2 of the noodles, cheese mixture, Mozzarella and tomato sauce in dish; repeat layers. Sprinkle top with Parmesan cheese and bake.

LASAGNA

Mrs. Joy Asbury

3 lbs. ground beef
1 large can tomato sauce
1 T. salt and pepper
6 slices American cheese
1 large Philadelphia cream cheese (slice fine)
1 small can tomato paste
3/4 box lasagna
1 lb. cottage cheese
1 pkg. Mozzarella cheese (shredded)

Cook hamburger and drain. Add tomato paste and sauce. Add salt, pepper and onions. Cook lasagna. Cover a 9x16 inch pan with 1 layer of lasagna. Add 1/2 of all the different cheeses and 1/2 of hamburger sauce. Add another layer of noodles and rest of hamburger sauce. Bake at 350° for 45 minutes.

LASAGNA June Morris

2 gal. water
2 T. salt
2 T. oil
1 lb. wide lasagna noodles

Bring 2 ballons of water to boiling, add 2 tablespoons salt and 2 tablespoons oil. Add 1 pound of wide lasagne noodles and cook 15 to 20 minutes. Drain and add cold water, allowing them to stand 5 minutes to cool. Drain again and make 2 neat stacks of them on a cookie sheet or cutting board. Cover with waxed paper until needed.

MEAT SAUCE:

2 T. oil
1 lb. ground beef
1 large onion (chopped)
2 cloves garlic (minced)
1 tsp. salt
1 tsp. pepper
1 lb. 3 oz. tomato puree'
6 oz. can tomato paste
1/2 tsp. oregano
2 c. water
1 tsp. sugar
2 T. parsley (chopped)

Heat oil in a heavy saucepan. Add meat, onion and garlic. Saute' until brown. Add remaining ingredients and simmer 30 to 40 minutes. While sauce is simmering, make the cheese filling.

CHEESE FILLING:

8 oz. pkg. Mozzarella cheese (grated)
3 (12 oz.) cartons Ricotta cheese or cottage cheese (sieved)
1/2 c. fine bread crumbs
1 tsp. salt
1/2 tsp. pepper
3 eggs (slightly beaten)
1/3 c. parsley (chopped)

Combine all ingredients and mix well with a fork.

Cut down through the 2 stacks of noodles, halving them crosswise. Fill each 1/2 noodle with cheese filling and roll up. Place rolls in an oiled 3 quart casserole, alternating layers of rolls with meat sauce (add a little water to sauce if it seems necessary toward end). When casserole is completed, sprinkle with Parmesan or Romano cheese. Cover with foil and bake at 375° for 30 to 40 minutes.

May be made up a day ahead. Serves 10 to 12 people.

The longer you keep your temper the more it will improve.

MACARONI AND CHEESE CASSEROLE — Mrs. Anna Gupton

3 c. boiling water
1 tsp. salt
1 1/2 c. macaroni
1 c. milk
1/2 c. American cheese (chunked)
1/3 c. cracker crumbs

Cook macaroni in salted water until tender. Drain and pour into a baking dish. Stir in milk and 2/3 of cheese. Sprinkle cracker crumbs on top and dot with remaining cheese. Bake in a 350° oven for 15 minutes or until cheese is golden brown.

MEXICAN MADNESS — Mrs. Alice Rice

In a large heavy pot, brown:
1 lb. bulk pork sausage
2 green peppers (chopped)
2 onions (chopped)

Break sausage into small bites with a spoon as it browns. Drain off excess fat. Stir in:
1 (1 lb. 12 oz.) can tomatoes
1 pt. sour cream
2 c. elbow macaroni (uncooked)
1 T. chili powder
Salt, pepper and sugar (to taste)

Cover and simmer 30 minutes or until macaroni is tender.

NOODLES ROMANOFF — Fannie Singleton

1 (7 to 8 oz.) pkg. noodles
1 c. dairy sour cream
1 tsp. instant minced onion
Dash liquid pepper seasoning
1 c. cottage cheese
1/2 tsp. salt
1/2 tsp. Worcestershire sauce
1 c. sharp cheese (shredded)

Prepare noodles according to package directions; drain. Put noodles into a 2 quart casserole. Add cheese, sour cream, salt, onion, Worcestershire sauce and liquid pepper seasoning. Mix. Sprinkle cheese on top. Bake at 350° for 35 minutes.

On a diet, join the club.
It's vogue, but here's the rub.
Food is tasteless, calories counts a bore.
If no will power you use, you'll end up as before.

SCALLOPED OYSTERS

3 c. cracker crumbs (coarsely rolled)
1 qt. raw oysters
1 3/4 c. milk
3/4 c. butter or margarine
1 tsp. salt
Dash of pepper
2 eggs

Use unsalted soda crackers for the crumbs. Arrange crumbs in the bottom of a 1 1/2 quart casserole. Then arrange 1/3 of the oysters on top of these crumbs. Repeat cracker crumbs and oyster layers until all are used, leaving cracker crumbs on top. Scald the milk and butter together, add the salt and pepper and pour over slightly beaten eggs. Pour this mixture over the top of the oysters and bake in a 350° oven for 1 hour.

Serves 6 to 8.

PIZZA

Mrs. James Atwood

1 pkg. hot roll mix
1 lb. can tomatoes (2 c.)
6 oz. can tomato paste
Salt and pepper
1 (6 oz.) pkg. Mozzarella cheese (grated or thin pieces)
2 cloves garlic (minced)
1 tsp. sugar
1 T. oregano (crushed)
1 T. whole basil
1/4 c. Parmesan cheese (grated)

Prepare hot roll mix using 1 cup warm water and no egg. Divide dough in half. Pat each part on greased pizza pans. Brush dough with oil.

Drain tomatoes, saving 1/2 cup juice. Put in a saucepan with paste, herbs, sugar and simmer 1/2 hour; cool. Spread on oiled dough, salt and pepper. Cover with Mozzarella cheese. Scatter Parmesan cheese over all. Onions, peppers, sausage, hamburger, etc. may go on before cheese, if desired.

Bake in a 450° oven for 15 to 20 minutes. Makes 2 pizzas. Uncooked pizzas freeze well.

PIZZA

Blanche Gardner

CRUST:

1 pkg. yeast
1/2 c. warm water (100°-115°)
2 1/2 c. plain flour
1 1/2 tsp. cooking oil
1 tsp. sugar
1 egg
3/4 tsp. salt

Sprinkle yeast over water and stir until dissolved. Add 1 cup flour, sugar and salt. Add egg and stir until smooth and

Continued Next Page.

PIZZA (Continued)

glossy. Stir in remaining flour. Knead on a lightly floured board until smooth and elastic. Place in a greased bowl and turn over to grease the top of the dough. Cover and let rise about 1 hour in a warm place or until dough has doubled or more.

Punch down and chill, then let dough stand at room temperature for about 10 minutes before shaping into pizza pans. Start in the center of a well greased pan with a portion of dough and keep pressing out to edge of pan. Keep dough thin.

PIZZA FILLING:

1 lb. hamburger meat
1/3 c. onion (chopped)
1 clove garlic
1 can tomato sauce
1/4 tsp. red pepper
Pinch of oregano
1 pt. canned tomatoes

Chop ground beef with pastry cutter until fine and crumbly. While cooking, add other ingredients and simmer until thick. Spread thinly on pizza crust. Top with any topping desired (thinly sliced pepperoni and cheese or cheese only. Mozzarella cheese preferred thinly sliced or Parmesan cheese). Add cheese when pizza crust is almost baked. Return pizza to oven and bake until cheese has melted and browned. The crust can be baked slightly before adding filling in a hot oven. Thick tomato juice may be used in place of tomato sauce. Pork sausage may also be mixed with the ground beef and can be topped with mushrooms. Just use imagination for various fillings and toppings.

When things go wrong through all the day long.
Mother tells me there's no use in crying.
She'll open a new bag of patience tomorrow.
And I'll start a new day of trying.

PORK CHOPS-APPLE CASSEROLE

Sue Gaddie

6 loin pork chops (1/2 inch thick)
4 c. apples (peeled, cored and thinly sliced)
1 c. onion rings (thinly sliced)
Salt, pepper and paprika
3/4 c. water
2 T. flour
3/4 c. evaporated milk
1/4 c. water

Brown chops slowly in hot fat about 10 minutes on each side. While chops are browning, prepare apples and onion rings. Place half of apples in a well greased baking dish, then cover with onions. Sprinkle with 1/2 teaspoon salt and a pinch of pepper. Repeat layers, add 3/4 cup of water and the browned chops. Sprinkle generously with paprika. Cover dish tightly and bake at 425° for 40 minutes.

Combine 1/4 cup water with flour and stir in evaporated milk. Remove baking dish from the oven. Lift two chops and pour in milk and flour mixture. Replace chops and bake at 325°, uncovered, for 15 minutes.

CHINESE STYLE FRIED RICE

Fannie Singleton

1 c. water
1 egg (slightly beaten)
1/3 c. onion (chopped)
1 1/3 c. Minute rice
3 T. butter
3 T. soy sauce

In a small saucepan bring 1 cup water to a boil. Stir in 1 1/3 cups Minute rice. Remove from heat. Cover, let stand for 5 minutes. Meanwhile, using a 10 inch skillet, cook 1 slightly beaten egg in 3 tablespoons butter. Add 1/3 cup chopped onion and the rice. Saute', stirring, over medium heat until mixture is lightly browned. Mix 1/3 cup water, 2 to 3 tablespoons soy sauce and stir into rice.

EASY RICE

Betty Barnes

1 c. plain rice (not Minute
1 can mushroom soup
1 can onion soup
2 cans water

Mix together in a large casserole all of the above ingredients. Top with either butter or chicken fryer parts; I prefer butter. Bake at 350° for 1 hour.

JIFFY SPANISH RICE

Fannie Singleton

1 lb. ground chuck beef
1 (1 lb. 12 oz.) can tomatoes
2 T. chili powder
1/8 tsp. pepper
1 c. precooked rice
1 T. instant minced onion
2 tsp. salt

Crumble beef into a 3 quart casserole. Add remaining ingredients and mix well, cutting tomatoes to distribute evenly. Cover. Cook at 400° for 30 minutes. Stir. Return to oven for 15 minutes.

SAUERKRAUT CASSEROLE

Delores Best

4 slices bacon (fried crisp and crumbled)
1 onion (minced)(sauteed)
1 c. sugar

Mix; then add:

1 (303) can shredded sauerkraut (drained)(2 c.)
1 (303) can tomatoes (drained)

Put into a greased casserole dish and bake at 350° for 45 minutes.

SAUSAGE-MACARONI CASSEROLE

Janet Watkins

1 onion (chopped)
1/2 lb. sausage

Cook in a skillet and drain off grease. Cook 1 package elbow macaroni in salted water and drain. Combine sausage mixture and macaroni and place in a large casserole dish. Cool until it sets.

TOP LAYER:
Heat in a heavy pan and stir until smooth:
1 can mushroom soup
3/4 c. milk
1/2 lb. cheese

When this becomes smooth, pour in 3 well beaten eggs. Pour this over the first mixture. Bake at 350° for 20 to 25 minutes.

You have to give Goerge Washington credit - surrounded as he was by troubles he couldn't blame on the previous administration.

SQUASH CASSEROLE

Janice Eskridge

Squash
Soda crackers (crumbled)
Onions (chopped)
Salt and pepper
American cheese (grated)
Slivered almonds
Butter

Cook squash on top of stove with a small amount of water until tender, seasoning with salt, pepper and butter. Then put in layers in a buttered (uncovered) casserole dish as follows: Crackers, squash (not liquid), onions and cheese. Sprinkle to cover top. Then sprinkle almonds on top of cheese. Bake at 350° until hot or almonds are brown.

STEAK CASSEROLE

Ruth Williams

Rice
Steak
Potatoes
Tomatoes

Line pan with layer of potatoes. Place layer of cooked rice on potatoes. Prepare meat; fry and cut into bite-sized pieces. Place on potatoes. Top with a layer of canned tomatoes.

Bake at 350° for 45 minutes.

SWEET POTATO CASSEROLE

Mrs. Anna Gupton

4 medium sweet potatoes
1 c. sugar
1 T. flour
Pinch of salt
1/4 tsp. nutmeg
1 tsp. butter

Peel and slice potatoes. Wash and cover with water. Boil until tender. Place potatoes in a baking dish with part of water they were cooked in. Mix sugar, flour, salt and nutmeg dry. Pour over potatoes. Dot with butter. Sprinkle on tablespoon of brown sugar. Bake in a moderate oven until juice is thick and bubbly and sugar on top is brown.

TATER TOT CASSEROLE

Doris Bertram

1 1/2 lbs. hamburger
Salt and pepper
1 can corn
1 can cream of chicken soup
Onion
Cheese slices
2 lb. bag frozen Tater Tots

Brown hamburger, onion, salt and pepper. Drain hamburger and put on the bottom of a casserole. Pour 1 can of corn or your favorite vegetables over the hamburger. Arrange cheese slices over the top. Pour over this 1 can of cream of chicken soup.

Continued Next Page.

TATER TOT CASSEROLE (Continued)

On top put a 2 pound bag of frozen Tater Tots. Bake at 350° for 1 hour.

TUNA CASSEROLE — Ida Cottrell

3 T. onion (chopped)
1/3 c. green pepper (chopped)
3 T. fat
1/2 tsp. salt
1/4 c. flour
1 can cream of celery or mushroom soup
1 1/2 c. milk
1 (7 oz.) can tuna (drained)
1 c. peas
1 T. lemon juice
1 can biscuits

Heat oven to 450°. Saute' onions and pepper in hot fat until golden brown. Add salt and flour. Stir in soup and milk. Boil 1 minute. Add tuna, peas and lemon juice. Pour in a baking dish. Top with biscuits. Bake for 10 to 12 minutes.

TUNA FISH CASSEROLE — Phyllis Goldsmith

1 can tuna (flaked)
2/3 can cream of mushroom soup
1/2 c. milk
3/4 c. English peas (cooked)
2/3 c. potato chips (crushed)
2 T. pimientos (chopped)
1 c. whole potato chips

Place undrained tuna in a casserole and flake; add mushroom soup and milk; mix well. Add drained peas and mix lightly. Stir in crushed potato chips and pimiento. Top with whole chips and bake at 350° for 25 to 30 minutes.

Time may heal wounds,
but it doesn't do anything for wrinkles.

TUNA CASSEROLE — Mable B. Coats

1 medium sized can tuna
1 egg and 1 c. milk
1 or 2 cans cream of celery soup
1 small can mixed vegetables
Small jar pimientos (chopped)
1/2 green pepper (chopped)
3 slices cheese
1 box macaroni
Small onions (chopped)
Cracker crumbs

Break macaroni in small pieces. Cook until done; drain and rinse. Combine with other ingredients; mix well. Sprinkle cracker crumbs over the top, saturate with butter or margarine. Bake at 350° until top is golden brown. Serve hot with lettuce salad and crackers.

HOT CROSSED TUNA CASSEROLE — Faye Hayes

2 (6 1/2 or 7 oz.) cans tuna (drained)
10 oz. pkg. frozen peas (thawed)
1 c. sharp natural Cheddar cheese (shredded)
1 c. celery slices
1/2 c. bread crumbs
1/4 c. onion (chopped)
1/4 tsp. salt
1/8 tsp. pepper
1 c. Miracle Whip salad dressing
8 oz. can refrigerated crescent rolls

Combine all ingredients except dinner rolls. Put into a casserole dish. Cover with dinner rolls.

TUNA LOAF — Karlotta Atwell

4 oz. canned tuna (drained and flaked)
2 slices enriched white bread (crumbled)
2 T. imitation or diet margarine
2 eggs (well beaten)
1 T. parsley (flaked)
1 T. pimiento (chopped)
1/4 tsp. salt
1/8 tsp. pepper
1/4 medium cucumber (sliced) (to garnish)

In a bowl combine all ingredients; mix well. Spoon into a non-stick baking dish. Set baking dish in a pan of hot water. Bake at 350° (moderate oven) for 30 minutes or until firm. Serve hot or cold. Serve garnished with cucumber slices.

Makes 2 servings.

TURKEY AND BROCCOLI CASSEROLE

Brenda Clopton

Turkey (cooked and seasoned)
1 can golden cream of mushroom soup
Broccoli (seasoned)

A layer of cooked and seasoned turkey and a layer of seasoned broccoli. Pour over this 1 can golden cream of mushroom soup. Bake for 30 to 40 minutes at 350° in a covered casserole dish.

ZUCCHINI CASSEROLE

Mary Bowles

Butter
Salt and pepper
Water
Zucchini squash
Hamburger
1 medium sized onion
Cracker crumbs
1/2 stick margarine (melted)

Cook zucchini in a small amount of water until tender. Season well with butter, salt and pepper. Cook for several minutes, cooking seasonings well into the zucchini as well as cooking out water.

Fry 2 or 3 crumbled hamburgers with a medium sized onion. Combine with zucchini in a casserole. Top with a topping made by tossing chunks of crackers into 1/2 stick of melted margarine.

Bake at 350° for 30 minutes.

NOTE: This simple topping is so good for casseroles.

* * * * *

ADDITIONAL RECIPES

VEGETABLES

VEGETABLES

BASIC CHEESE SAUCE FOR VEGETABLES

Veronica Druen

1/2 stick butter
3 T. flour
1/2 tsp. salt
2 c. milk
2/3 c. cheese (diced)(about)
Cracker crumbs (buttered) (optional)

Melt butter in a heavy saucepan, stir in flour and salt. Remove from heat; gradually stir in milk. Cook over medium heat, stirring constantly, until thickened. Pour over cooked vegetables. Sprinkle buttered crackers over the top, if desired.

Good over asparagus, broccoli, brussels sprouts, cauliflower, etc.

ASPARAGUS AU GRATIN

Lucille Shelton

1 1/2 c. cracker crumbs
2 c. cooked asparagus (diced) (1 can)
2 c. milk
2 T. margarine
2 T. flour
1 tsp. salt
1 c. cheese (grated)

Place a layer of asparagus in a buttered 2 quart baking dish. Sprinkle with cracker crumbs. Blend butter, flour and salt in a double boiler. Add milk and stir until thick. Remove from heat and add cheese. Pour part of this sauce over the layers of asparagus and cracker crumbs. Repeat to use remaining ingredients. Bake at 350° until top is brown.

BAKED BEANS SPECIAL

Mrs. Danny Logsdon

1 lb. hamburger
1 large onion (diced)
1 large can pork and beans
3/4 c. brown sugar
3/4 c. catsup
1 T. mustard
1/2 tsp. salt
1/2 green pepper (diced)(optional)
1 T. Worcestershire sauce

Brown hamburger and onion together. Combine remaining ingredients, add hamburger, onion mixture to beans. Bake in a 375° oven until bubbly.

CREAMED LIMA BEANS

Mrs. Flora Shelton

1 1/2 pts. green lima beans
1 tsp. salt
1 1/2 T. margarine or butter
3 T. sugar
1 T. corn starch
1/2 to 1 pt. sweet or whipping cream

Cook lima beans in water until tender. Add salt and margarine or butter. Add to sweet cream. Stir well and bring to a boil. Mix sugar and corn starch together and add to beans, stirring constantly until thickened. Remove from heat and serve.

HAMBURGER BEAN BAKE

Betty Barnes

1 lb. hamburger (browned) (drained)
1 can red kidney beans
1 can green lima beans
1/3 c. sugar
1/4 c. catsup
1 T. prepared mustard
1 medium onion (chopped)
1 can pork and beans
1/3 c. brown sugar
1/4 c. barbeque sauce
1/2 T. chili powder
Salt and pepper (to taste)

Combine all the above ingredients. Bake 1 hour at 350°. Good for pot lucks. Serves several.

BEAN MEDLEY

Mrs. Loretta Crain

1 c. mayonnaise or salad dressing
3 T. lemon juice
1 tsp. Worcestershire sauce
1/4 tsp. garlic salt
1 (9 oz.) pkg. frozen French style green beans
2 hard cooked eggs (chopped)
2 T. onion (minced)
1 tsp. prepared mustard
Dash bottled hot pepper sauce
1 (10 oz.) pkg. frozen peas
1 (10 oz.) pkg. frozen baby limas

Mix all ingredients except vegetables; heat and stir over low heat until hot. Cook vegetables, using package directions. Drain, mix; pour sauce over. Serves 10.

Getting started is half the job --
Especially if you have a power lawnmower.

STUFFED CABBAGE (GLUMPKIES) Jeanette Walters

1 lb. hamburger
1 medium onion (chopped fine)
1 c. rice (cooked)
1 small green pepper (chopped fine)
1 stalk celery (chopped fine)
1 small head cabbage

Mix hamburger, pepper, onion, celery and rice and form into small balls. Cut the core or stalk out of cabbage and loosen leaves. Place the leaves in boiling salted water until wilted and easy to shape or roll around the hamburger balls.

Place in a kettle and cover slightly with tomato juice or tomato paste and water. Bring to a slow boil and let simmer for 1 hour. Add water as needed. Salt and pepper to taste.

MARINATED CARROTS Marcella Ralston

3 pkgs. carrots (cook crispy and tender)
Onion and green peppers (sliced)

Marinate with:

1 c. sugar
1 c. cream tomato soup
1 T. prepared mustard
1/2 c. vinegar
1 1/2 c. Mazola oil
1 T. Worcestershire sauce
1 tsp. salt
1 tsp. Tabasco sauce

Turn in Tupperware; will keep for 3 to 4 weeks. Better if made a couple of days ahead.

SUNSHINE CARROTS Mrs. Loretta Crain

5 medium carrots
1 tsp. corn starch
1/4 c. orange juice
2 T. butter or margarine
1 T. sugar
1/4 tsp. salt
1/4 tsp. ground ginger

Cut carrots crosswise on the bias in 1 inch chunks. Cook, covered, in boiling salted water until just tender, about 20 minutes; drain. Meanwhile, combine sugar, corn starch and salt and 1/4 teaspoon ground ginger in a small saucepan. Add orange juice; cook, stirring constantly, until mixture thickens and bubbles. Boil 1 minute. Stir in butter. Pour over hot carrots, tossing to coat evenly. Serves 4.

An onion can make people cry, but there is yet to be invented a vegetable that can make them laugh.

CORN PUDDING

Lucy Ferguson

2 c. corn
4 T. flour
1 T. butter or margarine
1 3/4 c. milk
2 tsp. sugar
1 tsp. salt
2 eggs (beaten)

Mix corn, flour, sugar and salt together. Combine eggs, butter and milk. Mix with corn mixture. Pour into a greased baking dish. Bake at 350° for 1 hour. Stir 2 or 3 times during the first 30 minutes of baking.

If not using sweet corn, add 2 extra teaspoons of sugar.

CREAMED CORN

Mrs. Flora Shelton

1 1/2 pts. fresh or frozen corn
3 T. sugar
1 1/2 T. margarine or butter
1 T. corn starch
1 tsp. salt
1/2 to 1 pt. whipped cream or sweet cream

Cook corn in about 1 cup water until tender. Add salt, margarine and cream. Stir well and bring to a boil. Mix sugar and corn starch and add to corn, stirring constantly until thickened. Remove from heat and serve.

ONION RINGS

Mattie Ward

3 large white onions
1 c. self-rising flour
2 eggs (slightly beaten)
1/2 c. milk
2 c. self-rising corn meal

Slice onions. Separate into rings and cover with cold milk. Let stand 30 minutes, preferably in the refrigerator. Drain well, saving milk to mix with egg. Dip onions first in flour and then in beaten egg-milk mixture. Then dip into corn meal.

Fry in deep fat heated to 365° for approximately 2 minutes. Drain.

I eat my peas with honey,
I've done it all my life;
It makes the peas taste funny
But it keeps them on my knife.

CREAMED PEAS SUPREME — Barbara Druen

1 pkg. frozen peas or 2 to 3 c. fresh peas
Salt (to taste)
1 medium onion (minced)
2 T. butter
Sugar (to taste)
1 T. flour
Mushrooms (optional)

Cook peas in a saucepan barely covered with water until tender. Add butter, salt, and sugar to desired seasoning. Add onions, cooking until tender or transparent. Add mushrooms, if desired. Mix a small amount of liquid from peas with flour to make a smooth paste. Then pour flour paste into cooked peas, stirring constantly. Cook over medium heat until liquid is slightly thickened.

SCALLOPED POTATO BAKE — Mrs. Loretta Crain

8 c. pared potatoes (thinly sliced)
1 (10 1/2 oz.) can condensed cream of mushroom
1 (10 1/2 oz.) can condensed cream of celery soup
1 c. milk
1/4 c. onion (finely chopped)

Spread 4 cups sliced potatoes in bottom of a greased 12 x 7 1/2 x 2 inch baking dish. Combine remaining ingredients, 3/4 teaspoon salt and dash of pepper; pour half the mixture over potatoes. Repeat layers. Cover; bake at 350° for 1 hour. Uncover and bake for 30 to 45 minutes longer. Serves 8.

SCALLOPED POTATOES — Brenda Martin

1 (10 1/3 oz.) can condensed Cheddar cheese soup
Dash of pepper
1 small onion (thinly sliced)
1/2 c. milk
4 c. potatoes (thinly sliced)
1 T. butter or margarine
Dash of paprika

Blend soup, milk and pepper. In a buttered 1 1/2 quart casserole arrange alternate layers of potatoes, onion and sauce. Dot top with butter. Sprinkle with paprika. Cover. Bake in a 375° oven for 1 hour. Uncover and bake 15 minutes more.

The fool wonders, the wise man asks.

SCALLOPED POTATOES

Mary Bowles

Medium sized potatoes (6)
3 T. butter
2 T. flour
3 c. milk
1 tsp. salt
1/4 tsp. pepper
American cheese

Pare potatoes; slice thin. Make a white sauce of butter, flour and milk. Add cheese. Put half of the potatoes in a greased casserole. Cover with half the sauce and seasoning. Add remaining potatoes and sauce. Cover and bake in a moderate oven (350°) for about 1 hour. Uncover and continue baking until top forms a brown crust. Serves 6.

FRENCH FRIED SWEET POTATOES

Mrs. Edna Curry

4 large sweet potatoes
Safflower oil

Peel potatoes and cut as for white French fries. Heat oil to 370°. Fry until golden brown, not crowding them in the fat. Transfer to paper towels to drain. Then place in a warm serving dish; sprinkle with salt. Serve immediately. Makes 8 servings.

SUMMERTIME PICNIC RELISH

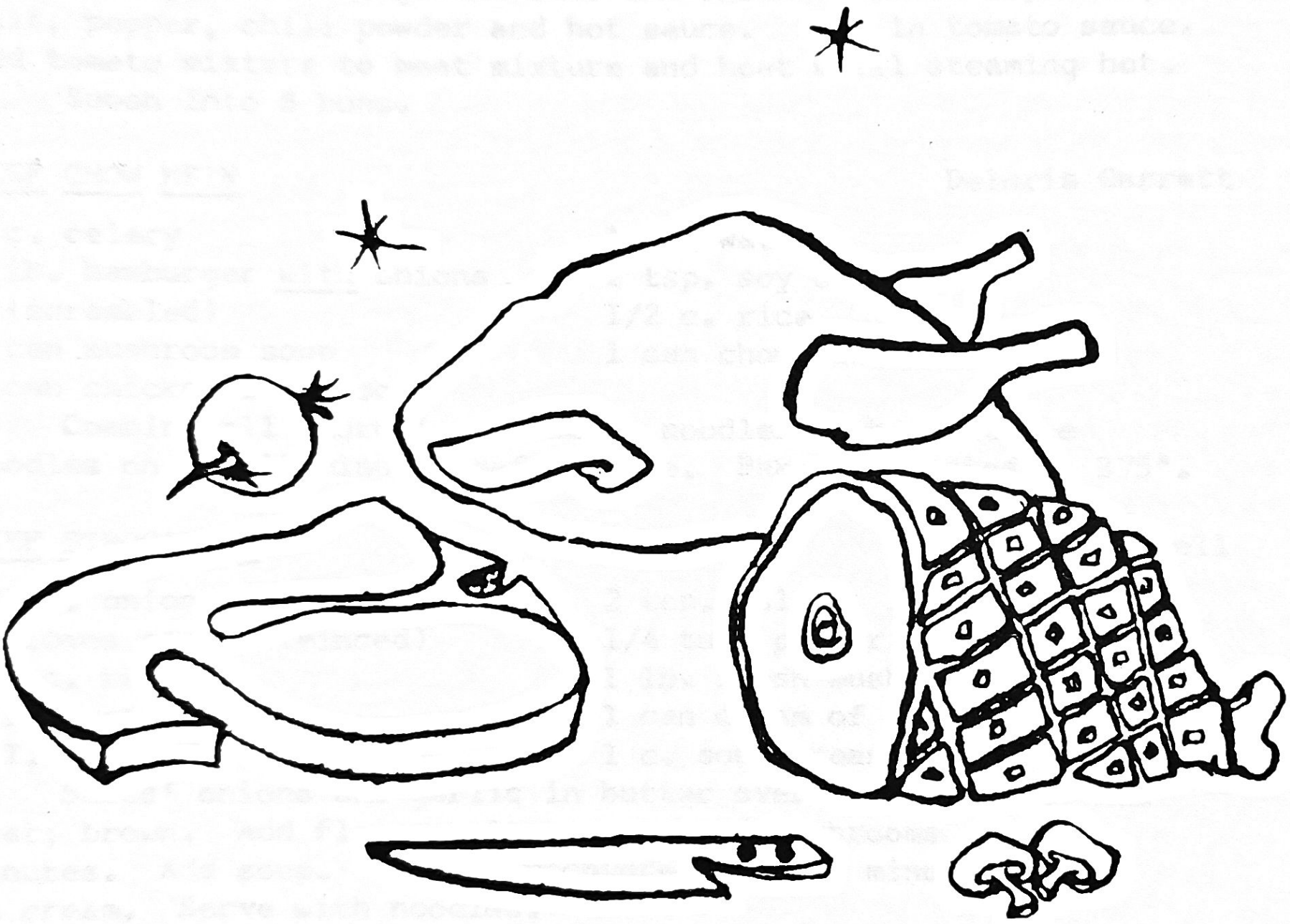
Lee Ann Lawler

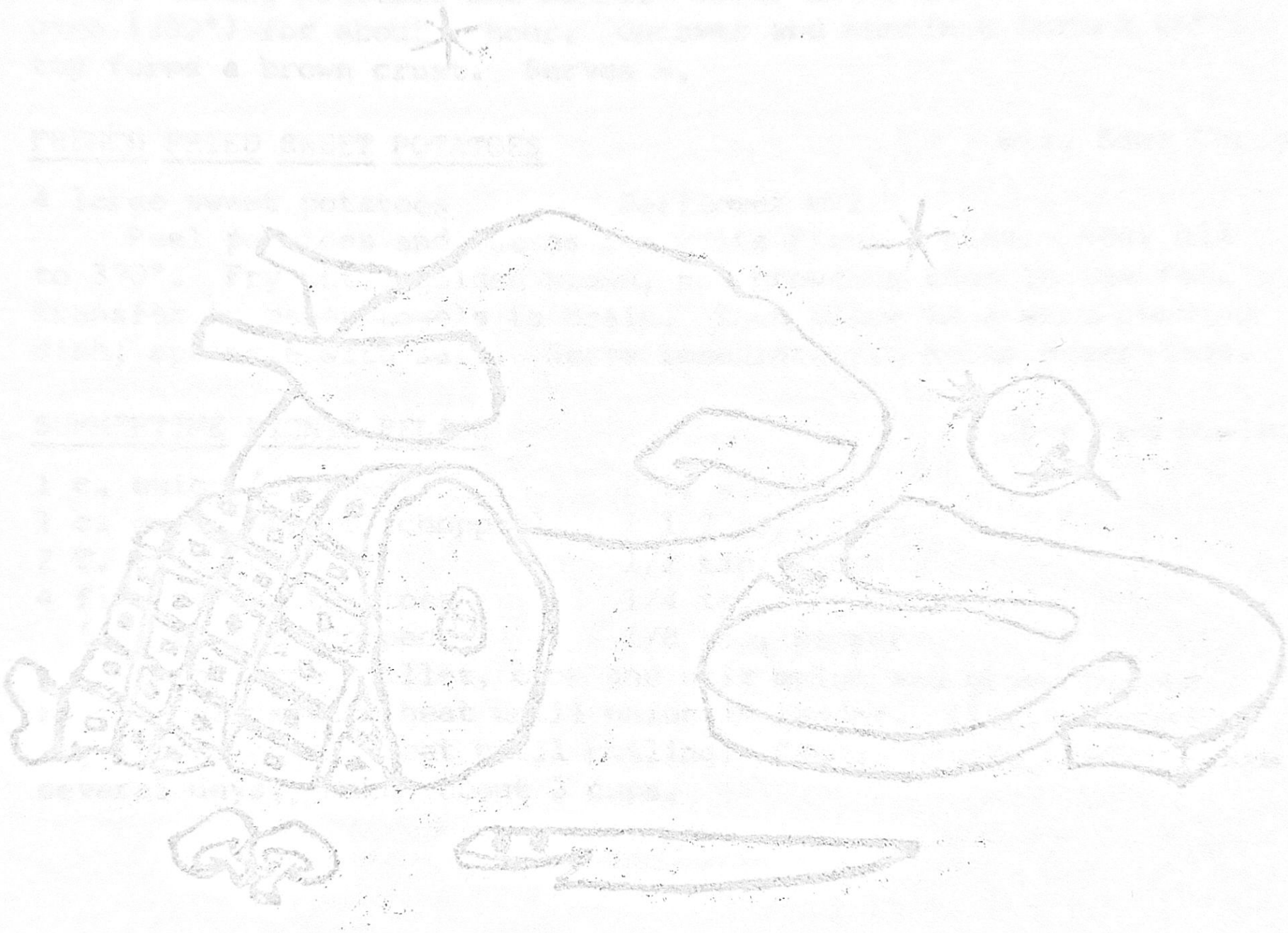
1 c. onion (chopped)
1 c. green pepper (chopped)
2 T. salad oil
4 firm medium tomatoes (peeled and chopped)
2 T. vinegar
1 1/2 tsp. salt
1/2 tsp. sugar
1/4 tsp. dry mustard
1/8 tsp. pepper

In a large skillet, cook and stir onion and green pepper in oil over medium heat until onion is tender. Stir in remaining ingredients. Heat until boiling. Cool. Cover. Refrigerate several days. Makes about 3 cups.

* * * * *

MEATS





HAMBURGER DISHES

BARBECUED HAMBURGERS

Janet Watkins

1 lb. ground beef
1/4 c. onion (finely cut)
1/2 c. instant dry milk
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. chili powder
1 tsp. hot sauce
8 oz. can tomato sauce

Slowly brown the ground beef and onion. Mix in dry milk, salt, pepper, chili powder and hot sauce. Stir in tomato sauce. Add tomato mixture to meat mixture and heat until steaming hot.

Spoon into 8 buns.

BEEF CHOW MEIN

Deloris Garrett

1 c. celery
1 lb. hamburger with onions (scrambled)
1 can mushroom soup
1 can chicken cream soup
1 can water
2 tsp. soy sauce
1/2 c. rice
1 can chow mein noodles

Combine all ingredients except noodles. Then put the noodles on top 10 minutes before done. Bake 45 minutes at 375°.

BEEF STROGANOFF

Ida Cottrell

1/2 c. onion (minced)
2 cloves garlic (minced)
1/4 c. butter
1 lb. ground beef
2 T. flour
2 tsp. salt
1/4 tsp. pepper
1 lb. fresh mushrooms
1 can cream of chicken soup
1 c. sour cream

Saute' onions and garlic in butter over medium heat. Add meat; brown. Add flour, salt, pepper and mushrooms. Cook 5 minutes. Add soup. Simmer, uncovered, for 10 minutes. Stir in cream. Serve with noodles.

People are made of flesh and blood,
And a miracle fiber called courage.

BEEF STUFFED PEPPERS

Sue Gaddie

1 1/2 lbs. ground beef
3 green peppers (cut in 1/2 lengthwise)
1 tsp. salt
1/8 tsp. black pepper
1 T. Worcestershire sauce
1/3 c. oats (uncooked)
1 egg (beaten)
1/3 c. catsup
1/4 c. onion (finely chopped)
1/4 c. catsup

Cook green pepper halves in boiling, salted water for 5 minutes. Invert and drain. Combine salt, black pepper, Worcestershire sauce, oats, egg, onions and 1/3 cup catsup. Add to ground beef, mixing thoroughly. Pack approximately 1/2 cup of the meat mixture into each pepper half. Place pepper into a 12x8 inch baking dish, topping the meat mixture with 2 teaspoons catsup for each serving. Bake in a moderate oven (350°) for 30 to 35 minutes.

CHEESE TATO TOPPER

Mrs. Edith Murphy

JUICY BEEF FILLING:

1/2 c. evaporated milk
1 c. soft bread crumbs
1 tsp. Ac'cent
1 egg
1 tsp. salt
1 tsp. dry mustard
1/4 tsp. pepper
1/4 tsp. thyme
1/3 tsp. onion (minced)
1 lb. ground beef

Mix milk with bread crumbs. Sprinkle with Ac'cent. Beat in next 6 ingredients. Mix in ground beef with a fork. Turn into a 9 inch pie plate. Bake in a 350° oven for 30 minutes. Remove.

CHEESE TATO TOPPING:

1 envelope (1/2 c.) instant mashed potatoes <u>or</u> make your own
4 slices (4 oz.) sharp American cheese (divided)

Prepare potatoes; season. Cover hot meat with 3 slices cheese. Swirl potatoes on top; dot with pieces of remaining cheese. Place under broiler; heat to melt cheese.

Makes 4 to 6 servings.

Happiness is not a station you arrive at,
But a manner of traveling.

GERMAN FRIKADELLEN — Minnie Reynolds

1 lb. ground beef
1 pkg. Zesta crackers
1 large onion (grated)
1 tsp. soy sauce
1 egg
Sprinkle of black pepper
Sprinkle of salt
1/4 c. cold water

Crumble crackers and mix all ingredients. Put oil in a skillet. Pat into patty and cook until brown.

GROUND BEEF T-BONES — Cheryl Walters

1 lb. ground beef
1 T. onion (minced)
1/4 c. soy sauce
1/4 c. salad oil

Combine ingredients; chill. Shape into T-bone shaped patties. Broil 6 minutes on each side.

HAMBURGER CRUNCH — Flora Russell

1 lb. ground beef
1/2 c. onion (chopped)
1 c. parboiled rice
1 can cream of mushroom soup
1 c. Pet evaporated milk
1 c. water
1/4 c. soy sauce
Few grains pepper
1 (3 oz.) can chow mein noodles

Brown beef and onions in a large skillet. Drain. Add rice. Mix mushroom soup, evaporated milk, water, soy sauce and pepper. Simmer, stirring occasionally, about 30 minutes or until rice is done. Sprinkle chow mein noodles on top. Serves 4.

HAMBURGER NOODLE BAKE — Janice Eskridge

1 lb. hamburger
1 clove garlic or onion (chopped)
1 tsp. salt
1 tsp. sugar
2 T. butter
2 (8 oz.) cans tomato sauce
1 c. sour cream
1 (3 oz.) pkg. cream cheese
1 small onion (chopped)

Brown hamburger, onion, salt and sugar in 2 tablespoons butter. Add 2 cans tomato sauce. Simmer 30 to 40 minutes. Cook noodles according to package directions. Mix sour cream, cream cheese and onion. On bottom of casserole place layer of noodles. Add layer of hamburger mixture. Spread 1/3 sour mixture over it.

Continued Next Page.

HAMBURGER NOODLE BAKE (Continued)

Continue layers. Grate Cheddar cheese on top. Place in a hot oven until bubbling and cheese melts.

HAMBURGER STROGANOFF — Mrs. Brownie Rock

1 lb. hamburger
3 slices bacon (diced)
1/2 c. onion (chopped)
3/4 tsp. salt
1/4 tsp. paprika
Dash of pepper
1 can cream of mushroom soup
1 c. sour cream
Hot buttered noodles

Brown hamburger with bacon. Add onion. Cook until tender but not brown. Drain off excess fat. Add seasonings to meat mixture. Stir in soup. Cook slowly, uncovered, for 20 minutes, stirring frequently. Stir in sour cream and heat through; do not boil. Serve over hot buttered noodles.

Makes 4 to 6 servings.

ITALIAN DELIGHT — E. Murphy

2 lbs. ground beef
1 can mushroom soup
1 green pepper (chopped)
1 pkg. noodles
Cooking oil
1 can tomato soup
1/4 c. catsup
1 large onion (chopped)
1 can cream style corn

Saute' onion and pepper in oil. Add beef and simmer for 10 minutes. Add catsup, soups and corn; simmer for 1 hour. Cook noodles according to package directions. Alternate layers of noodles and meat sauce in a large casserole. Bake at 350° for 10 to 15 minutes.

MARZETTI — Cheryl Walters

1 lb. ground beef
4 pieces celery (in short lengths)
1/2 lb. cheese
1 T. salt
1 pkg. noodles (cooked)
2 medium onions (sliced)
1 red sweet pepper (sliced)
Tomato juice
1 green sweet pepper (sliced)
1/2 tsp. pepper

Continued Next Page.

MARZETTI (Continued)

Slice vegetables. Precook meat and vegetables in fat. Cook and mix noodles, meat and vegetables together. Add salt and pepper. Grate all cheese and mix with above, leaving enough grated cheese out to go on top. Pour tomato juice over mixture and bake in a 350° oven about 50 minutes or until brown on top.

MEAT BALLS AND SAUCE — Sharon McCoy

3/4 lb. ground beef
3/4 c. fine dry bread crumbs
3/4 tsp. salt
1/2 tsp. pepper
1 1/2 T. onion
1/2 tsp. horseradish
3 drops Tabasco
2 eggs (beaten)

Combine ground beef, bread crumbs, salt and pepper. Add and blend onions, horseradish, Tabasco and eggs. Shape into balls. Brown in 1 tablespoon fat.

SAUCE:

3/4 c. catsup
1/2 c. water
1/4 c. cider vinegar
2 T. brown sugar
1 T. onion
Few grains cayenne pepper
2 tsp. Worcestershire sauce
1 1/2 tsp. salt
1 tsp. dry mustard
1/4 tsp. pepper
3 drops Tabasco

Cover meat balls with sauce and simmer for 10 minutes.

GRANNY'S MEAT BALLS — Patrice Lang

2 lbs. ground beef
6 pieces bread (slightly stiff)
5 T. Mozzarella cheese
3 eggs
Salt (to taste)
Dash of pepper
1/2 c. water

Grate bread slices to extremely fine texture and sift to remove bulk pieces. Grate approximately 5 tablespoons Mozzarella cheese. Mix cheese and bread together. Knead ground beef into grated bread and cheese. Add 3 egg yolks, salt and pepper; knead again. Combine water and mix thoroughly. Roll into flat meat balls (approximately 18). Pour adequate vegetable oil into a medium skillet, fry until brown. Place meat balls in a saucepan and pour the following sauce recipe over the meat balls and simmer for 4 hours.

Continued Next Page.

GRANNY'S MEAT BALLS (Continued)

SAUCE:

8 oz. can tomato sauce with onion
12 oz. can tomato paste
2 tsp. salt (level)
Dash of pepper
1 tsp. sugar

Place tomato sauce in meat ball juice and simmer until well mixed. Add paste and heat thoroughly. Add salt, pepper, sugar and gradually add about 2 cans water. Pour this over the meat balls and simmer about 4 hours.

HOT MEAT BALLS AND SAUCE — Patrice Lang

2 lbs. ground beef
1 can beef bouillon soup
1 can Mexican tomato sauce with chili peppers
2 cans tomato puree'
1 large onion
1 green pepper

Make meat balls and brown in a skillet; drain and set aside. Saute' onion and green pepper; combine with soup, tomato sauce and tomato puree'. Place meat balls and sauce in a pan and simmer for about 1 hour. Serve over hot noodles or rice.

MEAT BALLS WITH ITALIAN SPAGHETTI SAUCE — Vicki Lawler

SAUCE:

1 medium onion (chopped fine)
3 T. cooking oil
1 large can tomato juice
3 T. sugar
1 tsp. salt
1/2 tsp. pepper
2 cans tomato paste

MEAT BALLS:

1 lb. ground beef
3/4 c. fine cracker crumbs
1 whole egg
2 tsp. garlic salt
1/2 tsp. pepper
1/4 c. milk

Saute' onions in oil. Add remaining sauce ingredients and simmer for 4 hours.

Combine ingredients for meat balls and shape into balls. Brown in 2 teaspoons oil and add to sauce. Continue to simmer for 1 more hour. Serve over spaghetti.

It is good prepared in a crock pot on low setting.

People are lonely because they build walls instead of bridges.

MEAT BALL STEW

Montella Fults

1 1/2 lbs. ground beef
1 egg (slightly beaten)
1 c. small bread crumbs
1/4 c. onion (finely chopped)
1 tsp. salt
2 T. shortening
1 (10 3/4 oz.) can Campbell's tomato soup
1 (10 3/4 oz.) can Campbell's beef broth
1 (1 lb.) can sliced carrots (drained)
1 (1 lb.) can whole white potatoes (drained)
1 (8 oz.) can small whole white onions (drained)

Mix beef, egg, bread, onion and salt; shape into 24 meat balls. Brown in shortening in a skillet; pour off fat. Add remaining ingredients. Cook over low heat for 20 minutes, stirring occasionally. Top with chopped parsley. Serves 6.

MEAT LOAF

Beverly Sullivan

2 1/2 to 3 lbs. hamburger
1 egg
4 slices bread (crumbled)
1 envelope Lipton onion soup
1 c. water

Mix hamburger, egg and bread crumbs. Boil water and make soup. Pour into hamburger mixture; mix thoroughly. Pour into a foil lined pan. Bake at 325° for 1 hour and increase heat to 375° for 1/2 hour. Glaze with catsup.

MEAT LOAF

Jackie Wallace

3/4 lb. ground beef
1 can tomato soup
1 to 1 1/2 c. Wheaties
1 egg
Salt and pepper
Onion (chopped)
Green pepper

Mix meat, egg, salt, pepper and chopped onion. Add a little tomato soup; add Wheaties. Form in a loaf. Pour remaining tomato soup over loaf and cook at 350° in a greased loaf pan for 1 1/2 hours. Put strips of green pepper on top before baking for added flavor.

The man with a new idea is a crank - until the idea succeeds.

MEAT LOAF — Margret Reynolds

1 1/2 lbs. hamburger
1 1/2 c. oatmeal
2 tsp. salt
1/2 tsp. black pepper
1 small onion (chopped)
2/3 c. tomato juice
1 egg

Combine all ingredients. Shape into a loaf. Place into a baking dish. Place 2 slices of bacon on top. Pour a small amount of tomato juice on top. Bake in a 375° oven for 1 hour.

PERFECT MEAT LOAF — Mrs. Edith Murphy
Helen Cross

1 1/2 lbs. ground beef
3/4 c. quick cooking oats (raw)
2 eggs (beaten slightly)
1/4 c. onion (chopped)
1/4 tsp. black pepper
1/4 tsp. garlic
2 tsp. salt
2 (8 oz.) cans Hunt's tomato sauce

Combine the ingredients thoroughly with 1 can tomato sauce. Pack firmly into an 8x4x3 inch loaf pan. Bake at 350° for 1 hour. Pour second can of tomato sauce over loaf. Bake 20 minutes more until loaf is nicely glazed. Makes 6 to 8 servings.

SAVORY FROSTED MEAT LOAF — Mrs. Loeta Sullivan

2 lbs. ground beef
1/2 c. Kraft French dressing
1/2 c. dry bread crumbs
1/2 c. onion (chopped)
1 tsp. salt
1/4 tsp. pepper
2 c. hot mashed potatoes
1 egg (beaten)
1/2 c. Miracle Whip salad dressing

Combine meat, Kraft French, crumbs, onion, 2 eggs, salt and pepper. Shape into an oval loaf in a shallow baking dish. Bake at 350° for 1 hour. Place on a baking sheet or heat proof platter. Combine potatoes. Broil until lightly browned.

The best safety device in a car is a rearview mirror with a policeman in it.

FAVORITE BEEF LOAF

Mrs. Loretta Crain

1 1/2 lbs. ground beef
1/2 c. medium cracker crumbs
2 eggs (beaten)
1 (8 oz.) can tomato sauce
1/4 c. onion (finely chopped)
2 T. green pepper (chopped)
Dash dried thyme (crushed)
Dash dried marjoram (crushed)

Combine all ingredients and 1 teaspoon salt; mix well. Shape mixture into a loaf in a 12x2 inch baking dish. Bake at 350° about 1 1/4 hours. Makes 6 to 8 servings.

MEXICAN FIESTA

Deloris Garrett

1 lb. ground beef
2 c. rice (cooked)
1 lb. can tomatoes and juice
1 tsp. salt
1/8 tsp. black pepper
1 T. chili powder
1 medium onion
1 c. corn bread mix

Brown beef in a skillet. Add rice, tomatoes, salt, pepper, chili powder and onions. Mix well, breaking tomatoes and meat in small pieces. Cook until it boils good and some of liquid has cooked out. Top with corn bread batter. Bake at 425° for 25 to 30 minutes.

SLOPPY JOE'S

Jackie Wallace

1 lb. ground beef
1 T. shortening
2 T. corn meal
2 T. brown sugar
1 T. Worcestershire sauce
1 tsp. salt
1/2 tsp. chili powder
1 (8 oz.) can tomato sauce with tomato bits
1 (8 oz.) can tomato sauce with cheese

Brown the beef in shortening in a large skillet. Stir in remaining ingredients. Simmer for 20 minutes. Spoon onto split hamburger buns and serve hot.

SLOPPY JOE'S

Evelyn Balch

For each pound of hamburger:

1 can chicken gumbo soup
Onions (chopped)
1 T. mustard
1 T. catsup
Garlic salt
Onion salt
Worcestershire sauce
Chili powder

Brown meat and onions; drain. Add soup and all seasonings. Cook for a long time (all day if possible). Keeps good and gets better each time reheated.

SLOPPY JOE'S — Diane Pierce

1 lb. hamburger
1 onion (chopped)
1 stalk celery (chopped)
2 cans tomato sauce
6 to 8 hamburger buns

Brown hamburger with onion and celery until done. Add tomato sauce. Simmer for 20 minutes. Spoon onto hamburger buns.

SURPRISE BURGERS — Carol Thornton

2 lbs. lean ground beef
1 tsp. ground cumin
1 garlic clove(crushed)
1 tsp. dry mint leaves
1 tsp. salt
1/4 tsp. pepper
1 egg (slightly beaten)
1/2 c. fresh bread crumbs
1/2 (10 oz.) pkg. frozen chopped spinach (thawed)
1/2 c. cottage cheese
1 tsp. lemon juice

Preheat oven to 450°. Combine ground beef, cumin, garlic, mint leaves, salt, pepper, egg and bread crumbs in a bowl. Mix well. Form into 8 patties. Set aside.

Combine spinach, cottage cheese and lemon juice; mix until well blended. Flatten out each meat patty. Place about 2 tablespoons of spinach mixture into center of each patty. Bring meat over mixture and press edges together. Shape into oval patties. Place on a lightly greased 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Bake for 20 minutes, until done.

CHOPPED SPAGHETTI AND MEAT SAUCE DISH — Mrs. Wilma Pottinger

1 lb. spaghetti
1 lb. hamburger
1 medium onion
Salt and pepper
Tomato juice

Cook spaghetti as directed on box. Add salt and pepper to hamburger. Brown meat in a skillet and just before it is brown, add diced onion and finish browning. Add 2 or 3 cups tomato juice to meat mixture and boil for 3 or 4 minutes. Add to drained spaghetti and mix.

Despite this jet age, man hasn't invented anything that goes faster than a vacation.

ITALIAN SPAGHETTI

Mrs. Jean Holt

1 T. parsley (chopped)
2 medium sized onions (chopped)
2 cloves garlic
1/8 c. butter
1/8 c. olive oil
1 (8 oz.) can tomato puree'
1 (6 oz.) can tomato paste
1 tsp. Worcestershire sauce
1/2 lb. ground beef
1 box long spaghetti
Parmesan cheese (if you like)

Cook parsley, onions and garlic in hot fat until soft. Add tomato puree', paste and Worcestershire sauce. Add meat, browned in additional hot fat. Cook slowly about 2 1/2 hours. Cook spaghetti in boiling, salted water. Drain and rinse in hot water. Place on a warm platter. Pour sauce over. Sprinkle with Parmesan cheese. Serve while hot. Serves 4.

ITALIAN SPAGHETTI

Fannie Singleton

2 lbs. ground chuck
1 lb. ground veal
1/2 lb. salt pork
2 large cans tomato sauce
2 small cans tomato paste
1 c. onions (chopped)
1/4 tsp. garlic

Cut salt pork in small pieces. Brown in a large heavy skillet. Add ground beef and veal. When brown, add onions. Cook until onions are tender, then in a large kettle, mix the meat mixture with garlic, tomato sauce and paste. Add 1 1/2 quarts of water. Cook slowly for 5 to 6 hours. Then serve over cooked spaghetti.

ITALIAN SPAGHETTI SAUCE

Brenda Martin

2 cans tomato puree'
1 can peeled tomatoes
2 cans tomatoes (3 cans water)
3 bay leaves
1 tsp. ground cloves
Black pepper
2 tsp. sugar
2 medium onions (chopped)
2 T. oil
1 1/2 lbs. ground beef
1/2 tsp. oregano
1/2 tsp. garlic salt
Salt

Brown onions in oil. Add puree', tomatoes, paste, water, bay leaves, oregano, cloves, garlic salt, salt, pepper and sugar.

Continued Next Page.

ITALIAN SPAGHETTI SAUCE (Continued)

Simmer 2 hours. Brown ground beef in another pan; drain off excess grease and add the beef to the sauce. Simmer another 2 hours or until thickened to taste. Remove bay leaves and garlic cloves.

MEXICAN SPAGHETTI — Barbara Druen

2 lbs. hamburger
2 medium onions (chopped)
1 c. celery (chopped)
2 T. Worcestershire sauce
2 T. tomato catsup
1 can tomato soup
1 can water
1 T. chili powder
1/2 tsp. red pepper
Salt (to taste)
1/2 tsp. black pepper
1 can mushrooms

Brown hamburger and onions together. Then add all other ingredients except mushrooms. Simmer 1 hour. Add 1 large can of mushrooms. Cook long enough to heat well.

Serve over spaghetti.

TEENAGER'S DISH — Carolyn Short

1 lb. hamburger
2 (No. 2) cans mixed vegetables
1/2 c. macaroni (uncooked)
1/2 pkg. onion soup mix

Cook macaroni; drain. Fry hamburger, breaking it into pieces. Save 2 or 3 tablespoons drippings. Place macaroni in 1 1/2 quarts covered casserole dish. Spoon hamburger over macaroni. Drain the water from vegetables, saving 1 1/2 cups. Spoon vegetables over hamburger. Add 2 tablespoons flour to drippings, and begin cooking. Gradually add vegetable water and soup mix. Cook until thickened and pour over vegetables.

Bake in a moderate oven until it bubbles. Left-over vegetables don't go to waste when camouflaged in this dish.

The wonderful world of home appliances now makes it possible to cook indoors with charcoal and outdoors with gas.

POULTRY DISHES

BAKED CHICKEN BREAST

Jean Rock

Salt and pepper
Chicken breast
Butter

Wash and clean chicken breasts. Place in a baking dish. Salt and pepper; add water to come up half-way on meat. Cover tightly with aluminum foil. Bake 1 1/2 hours at 350°. Remove cover, place small amount of butter and more salt and pepper on chicken. Return to oven for 15 minutes. This is a fine meat for dinner, is very tender and tasty.

BARBECUED CHICKEN STOVETOP STYLE

Barbara Druen

1 chicken
1 1/2 tsp. salt
1 tsp. pepper
1 1/2 tsp. paprika
4 tsp. brown sugar
1/2 tsp. garlic powder
2/3 c. catsup
2/3 c. tomato juice
1 medium onion (chopped)
1 1/3 c. water
1/2 c. vinegar or lemon juice
1 tsp. Worcestershire sauce
1/4 c. butter

Brown chicken in a skillet. Measure all other ingredients into a saucepan. Heat to boiling. Pour over fried chicken and simmer about 30 minutes. This sauce can also be used to brush on chicken cooked over outdoors grills and can be used for barbecued spareribs.

BARBECUE CHICKEN

Gladys Terry

2 c. catsup
1/2 c. brown sugar
1/2 c. Crisco
1 medium onion
1 T. vinegar
Salt and pepper (to taste)

Bake chicken until it begins to get tender, then add mixture above. Cover and bake until done. Remove cover, cool until it begins to dry a little.

The next time you get that longing feeling that you'd like to be young again, take a crack at modern math.

CHICKEN CACCIATORI

Jerry B. Lawler

1 (3 lb.) chicken (cut in serving pieces)
Seasoned flour
Fat
2 medium onions (chopped)
2 c. water
2 1/2 c. canned tomatoes
1 (8 oz.) can tomato sauce
1 clove garlic
1 small hot red pepper
1 bay leaf
1/2 tsp. celery seed
1/8 tsp. sage

Rub chicken with flour; brown on all sides in hot fat. Remove chicken; add onions. Cook until golden brown. Drain off excess fat, add remaining ingredients except chicken. Blend. Simmer, covered, for 30 to 45 minutes. Add chicken; simmer for 1 hour until tender. Yield: 4 servings.

CHICKEN DIABLE

Sandra Lawler

1 (3 lb.) broiler chicken
1/2 c. honey
1 tsp. salt
4 T. margarine
1/4 c. mustard
1 tsp. curry powder

Remove skin from chicken. Melt butter in a shallow pan. Stir in honey, mustard, salt and curry powder. Roll chicken in mix and arrange in a single layer in mix. Bake at 375° for 1 hour. Baste frequently.

CHICKEN DIVINE

Sandra Lawler

3 to 4 lb. chicken (cooked)
2 cans chicken soup
1 tsp. curry powder
1 c. bread crumbs
1 T. margarine
2 (10 oz.) pkgs. broccoli (cooked and drained)
1 c. mayonnaise
1 c. sharp cheese (shredded)

Arrange cooked broccoli in an 11 1/2 x 7 1/2 x 1 1/2 inch baking dish. Arrange sliced chicken over broccoli. Combine soup, mayonnaise, curry powder and cheese. Mix well and pour over the chicken. Combine bread crumbs and butter, sprinkle over casserole. Bake at 350° for about 40 minutes.

Every mother knows which side the bread is buttered on --
The side the kids drop on the floor.

CHICKEN DRESSING

4 1/2 qts. dry bread crumbs
3/4 c. onion (minced)
1 1/8 c. butter
1 1/2 tsp. sage, thyme or poultry seasoning
1/2 tsp. pepper
2 1/4 tsp. salt
1/4 c. celery (diced)
2 (3 oz.) cans mushrooms (optional)

Mix all ingredients together and roll into balls about boiled egg size. Bake. Can be served plain or with giblet gravy poured over baked balls.

CHICKEN OF THE DUKES

Olivia Shipp

4 lbs. chicken
3 medium onions
1/4 tsp. pepper
1 c. milk (scalded)
2 T. brandy
2 T. wine
1/4 c. butter
1 T. salt
1 T. flour
Pinch of nutmeg
1/8 c. heavy cream
1 T. lemon juice

In chicken fryer heat butter, add onions. Cover and cook slowly for 10 minutes. Remove onion. Add 2 tablespoons butter. Heat, add chicken, cook slowly for 10 minutes. Return onion to pan. Add salt and pepper; cook slowly for 40 minutes.

Meanwhile, add remaining butter in a heavy saucepan. Add flour, stir in milk, add salt and nutmeg; bring to a boil, stirring constantly. Simmer for 10 minutes.

CHICKEN AND DUMPLINGS

Lela Shelton

Cooking chicken (hen preferred)
3 c. water
3 tsp. salt
1 c. sweet milk
Black pepper
Biscuit dough

Boil chicken in 3 cups water and 3 teaspoons salt in a pressure pan for 30 minutes after the control starts jiggling, (or in any other covered kettle with a greater amount of water). When chicken is tender, remove from pan and add water to liquid chicken was cooked in to make about 2 quarts liquid. Add 1 cup milk and sprinkle with pepper. Heat to boiling.

Use any good biscuit dough recipe. Turn dough onto a floured board. Knead until right for rolling out. With floured

Continued Next Page.

CHICKEN AND DUMPLINGS (Continued)

rolling pin, roll dough very thin (about 1/8 inch thick). Cut strips in dough with a knife about 1/2 inch wide and 2 1/2 inches long. Drop strips into boiling liquid, one layer at a time. Press strips under liquid with a fork to keep each dumpling separated. As dumplings cook, continue to drop one layer at a time. Press under until all have been dropped into uncovered pan of broth. Do not stir or overcrowd. Remove from heat and serve.

CHICKEN LIVERS STROGANOFF

Fannie Singleton

2 T. butter
1 lb. chicken livers
1 envelope mushroom gravy mix
1 can sliced mushrooms (not drained)
1 tsp. instant minced onion
1 tsp. dry sherry wine
1/2 c. dairy sour cream

Place butter, livers, gravy mix, mushrooms, onions and sherry in a 3 quart casserole. Cover. Cook at 400° for 30 minutes. Stir in sour cream, return to oven for 15 minutes. Serve over rice, noodles or mashed potatoes as desired. Serves 4 to 6.

CHICKEN PIE

Mrs. Loretta Crain

2 crust pastry
1/2 c. onion (chopped)
6 T. butter
1/2 c. all purpose flour
3 c. chicken broth
3 c. cooked chicken (cubed)
1 (10 oz.) pkg. peas and carrots (cooked and drained)
1/4 c. canned pimiento (chopped)

Prepare pastry according to directions. Roll out on a lightly floured surface 1/4 inch thick. Cut to fit top if 6 individual casseroles. Bake on an ungreased baking sheet at 450° for 10 to 12 minutes.

Meanwhile, cook onion in butter until tender but not brown. Blend in flour and 1 teaspoon salt. Add broth all at once. Cook and stir until thick and bubbly; add remaining ingredients. Heat until bubbling. Pour into pastry, on hot filling just before serving. Makes 6 servings.

Facts are stubborn things.

CITY CHICKEN

Mrs. Loretta Crain

2 lbs. veal (cut in 1 1/2 inch cubes)
2/3 c. fine cracker crumbs
1 1/2 tsp. salt
1 tsp. paprika
3/4 tsp. poultry seasoning
1/2 tsp. monosodium glutamate
1 egg (slightly beaten)
2 tsp. milk
3 T. shortening
1 chicken bouillon cube

Thread veal cubes onto 6 short skewers. Combine crumbs and seasonings. Combine egg and milk. Dip meat in egg mixture, then in crumbs. Brown slowly on all sides in hot shortening. Dissolve bouillon cube in 1/2 cup boiling water; add to meat. Cover and bake at 350° for 45 minutes. Uncover; bake for 30 minutes. Serves 6.

CORNISH HENS

Fannie Singleton

2 Cornish hens (about 1 lb. each)(thawed)
1 c. herb seasoned mix (finely crushed)
1 tsp. poultry seasoning
1/4 c. butter (melted)

Split hens in half. Combine stuffing mix and poultry seasoning in a plastic bag. Brush hens with butter, then shake in crumb mixture. Place halves, skin down, in a 12x8x2 inch dish. Cook at 350° for 25 minutes; turn chicken over so skin side is up and continue to cook for 25 to 35 minutes, until tender.

Serve with rice.

DARK 'N HANDSOME CHICKEN BAKE

Edith Murphy

1 (2 to 3 lb.) chicken (cut up)
1/3 c. butter (melted)
1 pkg. dry onion soup mix (half of 2 3/4 oz. box)

Dip chicken in butter. Coat with dry soup mix and arrange skin side up in a 12x8x2 inch dish. Cover with wax paper. Place in a microwave oven and cook for 20 to 22 minutes.

We must constantly build dikes of courage to hold back the flood of fear.

CHRISTMAS TURKEY

Mrs. Lela Shelton

Set oven at 325°. Roasting time for whole chilled turkeys, allow 5 minutes per pound extra for stuffed bird - 8 to 12 pounds = 4 hours; 12 to 16 pounds = 4 1/2 to 5 hours; 16 to 20 pounds = 5 1/2 to 7 hours; 20 to 24 pounds = 7 to 8 1/2 hours. Clean the turkey, salt the inside of cavity, fill cavity loosely with dressing or cook unstuffed. Sew or skewer the opening shut. Tie the drumsticks to the tail. Brush the skin with melted butter, cover the turkey with aluminum foil or bake in a brown paper bag. Baste with melted butter and cut the leg string when about half done for the rest of the cooking time. The turkey is done when the leg joints move easily and when juices do not run red when tested by fork into deep part of meat. If using a meat thermometer it should reach 185° placed in the center of the inside thigh muscle or in the thickest meaty part. Remove foil for last 30 minutes of cooking time for browning.

CHRISTMAS TURKEY DRESSING:

3 c. biscuit crumbs
3 c. corn bread crumbs
2 eggs
2 1/4 c. liquid (HALF HOT WATER, HALF BROTH)
2 T. margarine
1 T. parsley (minced)
2 tsp. sweet green pepper
1/4 c. celery
1/4 c. onion
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. sage
1/2 tsp. baking powder

Add seasonings to breads, add liquid, let stand for 1 hour. Now add slightly beaten eggs, blend in baking powder and put dressing into a greased casserole. Bake at 350°. Cover for the first 20 minutes, then uncovered for the last 20 minutes. If dressing is used to stuff turkey, double or tripe the recipe depending on size of turkey. Reduce liquid by 1/3.

TURKEY GIBLET GRAVY:

Raw gizzard, neck, heart and liver from turkey or chicken should be cooked in water. Salt and pepper to taste. Add 1/4 cup minced onion. Cook about 1 1/2 hours in boiling water. Chop meat, discard bones. Scrape brown solids from roasting pan, use with 6 tablespoons fat from roasting pan with 5 tablespoons flour. Stir until smooth in a skillet. Slowly pour about 2 cups of the giblet liquid into flour mixture, stirring to avoid lumps. Cook over low heat, add giblets and cook until done.

OTHER MEAT DISHES

BARBECUED MEAT

Ida Cottrell

Meat (cooked)
Salt and pepper
Celery
Tomato catsup
Hot sauce
Worcestershire sauce
Onions
Garlic
Chili powder
Lemon juice or vinegar

Dice meat. Add mixture of raw onions, celery, garlic clove, Worcestershire sauce, tomato catsup, hot sauce, chili powder, lemon juice or vinegar, salt and pepper. Mix meat with sauce and simmer until seasoned throughout.

BARBECUED RIBS

Jane Embry

4 lbs. spareribs
1 tsp. salt
1/4 tsp. pepper
2 medium onions
3 T. flour
Fat (for browning)

Cut ribs into serving-sized pieces. Roll well in flour which has been seasoned with salt and pepper. Cut onions into thin slices, and separate into rings. Melt about 3 tablespoons fat in a skillet and brown the ribs well. When they are browned, place them in a shallow baking pan that can be covered. Place rings of onions over browned ribs.

BARBECUE SAUCE

1 tsp. salt
3 T. vinegar
1 tsp. Worcestershire sauce
1 T. brown sugar
1/4 tsp. paprika
1/4 tsp. celery seed
1/2 tsp. chili powder
1/2 c. catsup
1/4 c. chili sauce
1/2 c. boiling water

Mix ingredients in order given and pour the sauce over ribs. Cover the pan. Bake 1 hour at 350°. Baste every 20 minutes with drippings from pan or a little more sauce you have mixed up.

Good to barbecue chicken, also.

BEEF STROGANOFF

Jackie Wallace
Faye Hayes

Noodles
Butter
Round steak
Onion (diced)(optional)
1 can cream of mushroom soup
1 pkg. sour cream

Cook noodles per directions on package; add butter. Cut round steak into small strips; brown with diced onion in butter. Add 1 can cream of mushroom soup and 1 package of sour cream. Simmer until ready. Place mound of buttered noodles on plate, pour beef mixture on top.

SPEEDY CHOP SUEY

Mrs. Loretta Crain

1 lb. beef, pork or veal (cut in 1/2 inch cubes)
2 T. shortening
1 c. water
1/2 tsp. salt
1 c. celery (diced)
1 c. onion (sliced)
1 (6 oz.) can boiled sliced mushrooms (undrained)
1/4 c. soy sauce
3 T. corn starch
1 (1 lb.) can bean sprouts (drained)
4 c. hot cooked rice

Brown meat slowly in hot shortening in a 4 quart pressure pan. Add water, salt and dash of pepper. Close cover securely. Cook 10 minutes at 10 pounds pressure. Reduce pressure under cold water. Add celery and onion. Cook 2 minutes at 10 pounds pressure. Reduce pressure under cold running water. Add mushrooms with liquid. Mix soy sauce and corn starch. Slowly stir into hot liquid. Cook and stir until thick and bubbly. Add bean sprouts. Serve over rice. Makes 6 servings.

BAKED FISH PARMIGIANA

Susanne Wintsch

4 fish fillets
1 c. canned tomato sauce
1/2 c. Parmesan cheese (grated)
2 T. butter (melted)
Salt and black pepper (freshly ground)(to taste)

Preheat oven to hot (425°). Place the fish in a shallow buttered baking dish and season with salt and pepper. Spread the tomato sauce over each fillet and sprinkle with the cheese. Drizzle with melted butter. Bake, uncovered, for 15 to 20 minutes or until fish flakes easily when tested with a fork.

CORN DOGS — Flora Murray

1 c. flour
2 tsp. baking powder
1 tsp. salt
1 c. milk
1 lb. wieners
1 c. corn meal
2 T. sugar
1 egg
2 T. shortening (melted)

Sift together flour and corn meal, baking powder, sugar and salt. Beat egg slightly and add milk. Stir into dry ingredients. Add shortening. Dip wieners into batter, holding with a fork or skewer. Drain excess batter back into bowl. Fry in a wire basket in oil heated to 375° until golden brown. Drain on absorbent paper. Serve hot.

BATTER FRANKS — Doris Bertram

1 egg
1 c. Bisquick
2 T. yellow corn meal
1/4 tsp. paprika
1/2 c. milk
1/8 tsp. cayenne pepper
1 lb. frankfurters
1/2 tsp. dry mustard

Heat deep fat to 375°. Blend egg and milk. Stir in dry ingredients. Dip franks into batter. Fry until brown, 2 to 3 minutes, on each side. Drain on absorbent paper toweling. Insert a wooden skewer in the end of each frank.

FRANKS AND CHILI BEEF IN STUFFING CRUST — Mrs. Brownie Rock

1 (7 oz.) pkg. corn bread stuffing mix
1 (1 lb.) pkg. frankfurters
1 (11 3/4 oz.) can condensed chili beef soup
1 (8 oz.) can tomato sauce
Cheddar cheese strips

Preheat oven to 350°. Prepare stuffing mix according to directions. Spread on bottom and sides of a 2 quart shallow baking dish. Cut frankfurters into thirds, place on stuffing. Combine soup and tomato sauce in a small bowl. Mix to blend. Pour over frankfurters. Top with thin strips of Cheddar cheese. Bake 1 hour or until done.

Truth has to change hands only a few times to become fiction.

TAVERN STYLE FRANKS

Edith Murphy

1 lb. franks (8 to 10)
1 small onion (thinly sliced)
1 (12 oz.) can beer (1 1/2 c.)

Place franks in a 2 quart casserole. Separate onion into rings and distribute over franks. Pour beer over all; cover.

Place in a microwave oven and cook for 7 to 9 minutes, redistributing franks so bottom ones are on top after 4 minutes.

HOT DOGS IN SAUCE

Delores Best

2 T. mustard
2 (8 oz.) cans tomato sauce
1/2 c. dark corn syrup
1/3 c. vinegar
1/3 c. onion (minced)
2 T. Worcestershire sauce
1 lb. hot dogs (scored diagonally)

Simmer all except hot dogs in a skillet for 30 minutes. Add hot dogs and cook until plump. Serve in warm buns with sauce to cover.

KENTUCKY BAKED HAM

Edith Murphy

1 ham
Brown sugar
Pineapple rings
Whole cloves

Remove hock; wash ham and soak overnight in cold water to cover. Place ham, fat side up, on rack in a roasting pan. Cover with heavy foil, tucking it loosely around ham. Bake at 300° for 25 minutes per pound. Remove foil; trim off rind. Make diagonal split in fat; place whole cloves in center of pattern or place pineapple rings that have been sprinkled with brown sugar on ham. Return to oven to brown.

HAM STROGANOFF

Fannie Singleton

1 lb. ground cooked ham
1 garlic clove (minced)
1 (10 1/2 oz.) can cream of mushroom soup
1 (2 oz.) jar pimiento (drained and sliced)
1 tsp. salt
1 c. dairy sour cream
1 tsp. instant minced onion
1 (7 oz.) can stems and mushrooms (undrained)
1/4 c. sharp cheese (shredded)
2 T. all purpose flour
1/4 tsp. pepper
1/2 tsp. bottled brown bouquet sauce
2 T. parsley (chopped)

Place ham in a 3 quart casserole dish. Add onions, garlic, mushroom soup, mushrooms, cheese, pimiento, flour, salt and pepper. Mix thoroughly. Cover and bake at 350° for 40 minutes.

Continued Next Page.

HAM STROGANOFF (Continued)

Remove from oven. Stir in sour cream and bouquet sauce. Sprinkle with parsley. Serve over rice or chow mein noodles.

SWEET 'N SOUR HAM LOAF — Fannie Singleton

1 lb. ground cooked ham
1/2 lb. ground fresh pork
1/2 c. soft bread crumbs
1/2 c. water
1 egg
1/4 c. celery (minced)
1 T. instant minced onion
1/4 tsp. pepper
1/3 c. brown sugar
1 T. prepared mustard
1 T. vinegar

Mix together ham, pork, crumbs, water, egg, celery, onion and pepper. Pack firmly into an 8x4x3 inch loaf dish. With a sharp knife, score top of loaf with criss-cross pattern.

Mix sugar, mustard and vinegar. Pour evenly over the top. Bake at 350° for 50 minutes.

BEST OVEN HASH — Mrs. Loretta Crain

1 c. cooked beef (coarsely ground)
1 c. cooked potatoes (coarsely ground)
1/4 c. onion (coarsely ground)
1/4 c. parsley (snipped)
Dash of pepper
2 tsp. Worcestershire sauce
1 (6 oz.) can evaporated milk (2/3 can)
1/4 c. fine dry bread crumbs
1 T. butter or margarine (melted)
1 tsp. salt

Lightly mix all ingredients except bread crumbs and butter. Turn into a 1 quart casserole. Mix bread crumbs and butter; sprinkle over the top. Bake at 350° for 30 minutes or until hot. Serves 4.

It's a little too little to save
And a little too much to dump -
And there's nothing to do but eat it;
That makes the housewife plump!

JAMBALAYA

Jackie Wallace

1 c. rice (uncooked)
3 chicken bouillon cubes
1/2 lb. bulk pork sausage
3/4 lb. hamburger
3 T. butter or margarine
1/2 lb. smoked ham (cooked) (1/4 inch cubes)
1 medium onion (small pieces)
1 medium green pepper (1/4 inch squares)(1 c.)
1 large clove garlic (mashed)
1 tsp. salt
1/4 tsp. white pepper
1/2 tsp. chili powder
1/2 tsp. dried thyme
1 (28 oz.) can tomatoes (packed in thick puree')(3 c.)

In a large (6 cup) saucepan, cook the rice as directed on package, adding the chicken bouillon cubes to the water and omitting salt. While rice is cooking, prepare the following:

Crumble sausage meat into a deep 10 inch skillet and cook over medium heat, stirring with a wooden spoon until sausage loses pink color. Spoon off fat. Crumble hamburger over sausage, and continue cooking until it loses red color. With a slotted spoon, remove sausage meat and hamburger to a very large bowl. Spoon off fat remaining in the skillet (let fat solidify before being discarded). Set oven heat to 325°.

Melt 1 teaspoon of butter in skillet. Add cubes of ham and toss in hot fat just until lightly browned. Remove and add to bowl with other meats. Add remaining 2 teaspoons butter to skillet. Add onion, green pepper and garlic. Fry on low heat, stirring until vegetables are pale golden brown. Add all remaining ingredients. Add contents of skillet to the meats in the large bowl. Add the rice (should be cooked tender and dry). Mix gently. Turn entire mixture into a deep 3 to 4 quart oven casserole dish, cover and heat through at 325° for 30 minutes or until piping hot. Serves 8 to 10.

CHILI PORK CHOPS

Edith Murphy

4 pork chops (1 inch thick)
4 onion slices (1 inch thick)
4 green pepper rings (1/4 to 1/2 inch thick)
1 (12 oz.) bottle chili sauce

Score fat on chops and place in a 3 quart casserole. Place onion and green pepper slices on top of chops. Pour chili sauce

Continued Next Page.

CHILI PORK CHOPS (Continued)

over the top. Cover, place in a microwave oven and cook for 17 to 19 minutes, giving dish 1/2 turn after 9 minutes.

OVEN COOKED PORK CHOPS — Rachel Newbower

You need:

Potatoes
Onions
Pork chops
Milk

Place layer of sliced potatoes and onions. Add pork chops (make 2 layers). Cover with milk. Bake 1 hour at 325°. Test potatoes to determine when they are well done. Add cheese slices for top. Cover after the meat and potatoes are done. Then put into the oven to brown.

PORK CHOPS MEAL-IN-ONE — Rita Goodman

Pork chops
Onions
Carrots
Potatoes

(As if to fry.) Brown chops in pan; take out. Put in water. Place in onions, carrots and potatoes; top with chops. Simmer for 1 hour. Put in the amount of water depending on whether you prefer medium dry or watery. Can be cooked on stove top of in a crockpot.

SAVORY PORK CHOPS WITH RICE — Mrs. Brownie Rock

4 to 6 pork chops
1 T. shortening
1 envelope dried onion soup mix
4 oz. can mushroom stems
1 T. dried parsley flakes
2/3 c. evaporated milk (1 small can)
3 c. rice (cooked)
3/4 c. water
1/2 c. celery (finely cut)
1/4 c. flour

Brown pork chops in hot shortening. Drain off dripping, stir in water, celery and onion soup mix. Cover and cook over low heat for 30 minutes or until chops are tender. Stir in mushrooms in 1/4 cup flour. Take skillet off heat, move chops to one side. Stir in flour mixture, parsley flakes and evaporated milk into liquid in skillet. Stir over low heat until steaming. Serve over cooked rice.

An ounce of fact means more than a ton of argument.

BOURBON POT ROAST — Edith Murphy

1 (4 to 5 lb.) rump roast
2 T. shortening
4 potatoes (quartered)
2 carrots (cut in 3 inch pieces)
2 stalks celery (sliced)
2 tsp. salt
1/4 tsp. pepper
1 bay leaf
1/2 tsp. basil
1/2 c. bourbon whiskey

Heat shortening in a skillet and brown meat on all sides. Combine all ingredients in cooker and add browned meat. Cook on low for 10 to 12 hours, on high for 5 to 6 hours.

FRUITED POT ROAST — Mrs. Loretta Crain

1 (3 to 4 lb.) pot roast
2 T. shortening
1/2 c. onion (finely chopped)
1/3 c. carrot (finely chopped)
1/4 c. red burgundy
1 clove garlic (minced)
1 (11 oz.) pkg. mixed dried fruit (1 3/4 c.)
3 T. all purpose flour

Trim excess fat from meat. In a Dutch oven or large skillet, brown meat in hot shortening. Season with 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Add next 4 ingredients. Cover tightly; cook over low heat for 2 hours.

Meanwhile, pour 1 1/2 cups hot water over fruit; let stand 1 hour. Drain fruit, reserving liquid. Place fruit on meat. Cover; cook 45 to 60 minutes more. Remove meat and fruit to a platter. Skim fat from pan juices. Add reserved liquid to juices to make 1 1/2 cups. Blend flour and 1/2 cup cold water; stir into liquid. Cook and stir until thick and bubbly.

Makes 6 servings.

SPICY POT ROAST — Jackie Wallace

4 to 5 lb. beef pot roast
1/4 c. shortening
3 c. water
1 c. vinegar
1/2 c. brown sugar (firmly packed)
1/2 c. onion (chopped)
2 T. mixed pickle spices
2 tsp. cardamon seed
1/3 c. flour
1/3 c. water

In a Dutch oven or in a heavy skillet, brown meat slowly on all sides in the shortening. Pour off excess fat. Add next 6 ingredients. Cook until roast is done.

SHRIMP CREOLE — Jeanne Coghill

1 1/2 lbs. shrimp (fresh or frozen)
1/4 c. onion (chopped)
1/4 c. green pepper (chopped)
1/4 c. butter or fat (melted)
1 clove garlic (finely chopped)
1 tsp. chili powder
3 T. flour
Dash of pepper
1 tsp. salt
2 c. canned tomatoes

Peel shrimp. Remove sand veins and wash. Cut large shrimp in half. Cook onion, green pepper and garlic in butter until tender. Blend in flour and seasonings. Add tomatoes and cook until thick, stirring constantly. Add shrimp and simmer, uncovered, for 10 to 15 minutes. Serves 6.

STUFFED SHRIMP — Faye Hayes

1 lb. (16 to 20) jumbo fresh or frozen shrimp (in shell)
1 c. bread crumbs-cheese mix
2 T. olive or cooking oil
1 c. Italian sauce

Bake, uncovered, in a 375° oven for 20 minutes. Return to oven for 5 to 10 minutes until shrimp are done and sauce is heated through. Makes 16 to 20 appetizers.

If you don't want to fight with the shells, peel shrimp first, but leave the tails attached.

ONE-HALF POUND SALISBURY STEAKS — Edith Murphy

1 lb. ground chuck beef
1/2 small onion (chopped)
1 tsp. seasoned salt
1/8 tsp. pepper
1 (10 1/2 oz.) can beef mushroom gravy

Combine beef, onion, salt and pepper. Shape into 2 large oval patties in an 8 inch square dish. Place dish in a microwave oven. Cook 5 to 7 minutes, giving dish 1/2 turn after 3 minutes. Drain off liquid. Pour gravy over patties. Return to oven and continue cooking for 1 to 2 minutes, until hot.

Children alive today may live to see the first man on Mars
And the last elm tree in the United States.

EASY BAKED ROUND STEAKS

Mrs. Phyllis Wilson

You need:

Round steaks
Salt
Green pepper chips
Dry onion soup mix or mushroom soup
Tomatoes

Place round steak on double Reynolds Wrap. Put salt and green pepper chips and dry onion soup mix (or mushroom soup) and a few tomatoes on top. Fold securely and place on a baking sheet. Bake at 350° for 2 1/2 hours.

NOTE: Pepper may be omitted, if desired. Also dried onion flakes are good instead of soup mix.

GARLIC FRIED STEAK

Rachel Newbower

6 breakfast steaks
Garlic powder, salt and pepper (could use)
1 can mushroom soup
1 can water

Use garlic powder, salt and pepper. Beat into steaks. Pour soup and water over steaks. Cook 1 1/2 hours at 325°.

GRILLED T-BONES

Edith Murphy

6 T-bone steaks
1 tsp. salt
1 tsp. garlic salt
1/4 tsp. pepper
Lemon sauce
1/2 c. salad oil
Lemon juice

Sprinkle steak with salts, pepper and lemon juice. Place on grill and brush on salad oil. Turn steaks often, brush with oil after each turning. Serves 6.

ORIENTAL STEAK

Jeanne Coghill

1 clove garlic (minced)
1 c. soy sauce
3 lbs. sirloin steak

In a bowl combine garlic and soy sauce. Add steak. Let stand, turning once, for 20 minutes. Place steak in a broiling pan. Broil to desired doneness. Serves 6.

Being young is a fault which improves daily.

SHIRLEY'S SCRUMP-DELICIOUS STEAK — Shirley Hodges

1 medium sized round steak
1/2 jar Ragu Italian cooking sauce
1 medium onion
1/4 c. water

Cut steak into good sized serving portions. Flour steak and brown in cooking oil. Drain. Add water to cooking sauce and pour over browned steak. Slice onion over meat. Simmer in a covered skillet for 30 to 40 minutes.

DEVILED SWISS STEAK — Dixie Kessinger

1 T. dry mustard
1/2 c. flour
1 1/2 lbs. top round steak
1 tsp. salt
1/2 tsp. pepper
1/2 c. shortening
2 T. Worcestershire sauce
1 c. onion (finely chopped)
2 c. canned tomatoes
1 T. brown sugar

Mix dry mustard, salt and pepper with flour. Pound into steak. Melt shortening on medium heat and brown meat on both sides. Place in a baking dish or casserole. Combine onions, tomatoes, Worcestershire sauce and brown sugar. Pour over steak and bake in a 325° oven for 1 1/2 hours or until tender.

Serves 6 to 8.

SWISS STEAK — Sadie Williams

Salt and pepper
Onions
6 breakfast steaks
Tomato sauce
Green peppers

Salt and pepper 6 breakfast steaks, then flour both sides. Brown in a skillet. Pour tomato sauce over and bake 1 hour at 350°. You can cut onions and green peppers in small pieces, put over steak before adding the tomato juice or sauce.

SWISS STEAK — E. Murphy

2 lbs. round steak (cut in serving pieces)
1 tsp. salt
1/8 tsp. pepper
1 large onion (sliced) or
1 pkg. onion soup mix
1 (16 oz.) can tomatoes

Cook in a crockpot. Combine all ingredients in cooker. Cook on low for 6 to 10 hours or on high for 3 to 4 hours.

SWISS STEAK — Beverly Sullivan

1 round steak
1/3 c. flour
2 tsp. shortening
2 onions (peeled and sliced)
Salt and pepper (to taste)
1 can tomatoes
2 stalks celery
1 can mushrooms
Green pepper (optional)

Pound flour into both sides of steak. In your electric skillet, brown onions in shortening. Remove onions from shortenig and brown steaks on both sides. Add mushrooms, onions, celery and tomatoes. Cook about 2 hours at 300°.

PIZZA SWISS STEAK — Phyllis Carter

2 lbs. round steak (beef)
2 T. all purpose flour
2 tsp. salt
1/4 tsp. pepper
3 T. hot shortening
8 oz. can tomato sauce
8 oz. can pizza sauce
1/2 c. water
1/2 tsp. dried oregano (crushed)
1/2 tsp. sugar
1 medium onion (sliced)

Cut 2 pounds beef round steak, 1 inch thick, into 6 serving sized pieces. Combine 2 tablespoons all purpose flour, 2 teaspoons salt and 1/4 teaspoon pepper and pound into steak. Brown meat slowly on both sides in 3 tablespoons hot shortening or hot salad oil. After browning in skillet, transfer to a 12 x 7 1/2 x 2 inch baking dish.

Combine 1 (8 oz.) can tomato sauce, 1 (8 oz.) can pizza sauce, 1/2 cup water, 1/2 teaspoon dried oregano (crushed) and 1/2 teaspoon sugar. Pour sauce mixture over meat. Top with 1 medium onion (sliced). Cover; bake at 350° for 1 hour. Uncover; bake 30 minutes more or until tender. Serves 6 to 8.

TAMALE PIE (MEXICO) — Jackie Wallace

2 T. salad oil
2 medium sized onions (cut in small pieces)
1 clove garlic (mashed or put through press)
1 small green pepper ("14" squares)
3/4 lb. hamburger
1 1/2 tsp. salt
1 1/2 tsp. chili powder
2 c. canned stewed tomatoes with liquid
1 c. whole kernel corn (well drained (7 oz. can)
1 (8 or 9 oz.) pkg. corn muffin mix

In a deep 10 inch skillet, heat oil. Add onion, garlic and

Continued Next Page.

TAMALE PIE (Continued)

green pepper. Cook, stirring over medium heat until onion is pale golden brown. Crumble hamburger into skillet. Cook just until loses red color. Add salt, chili powder, tomatoes and corn. Simmer, uncovered, over low heat for 20 minutes, stirring occasionally with a wooden spoon. While hamburger mixture is simmering, set oven to heat to 375°. Butter a deep 2 quart oven casserole dish. Put corn muffin mix into a bowl and add ingredients for preparing corn bread as directed on package.

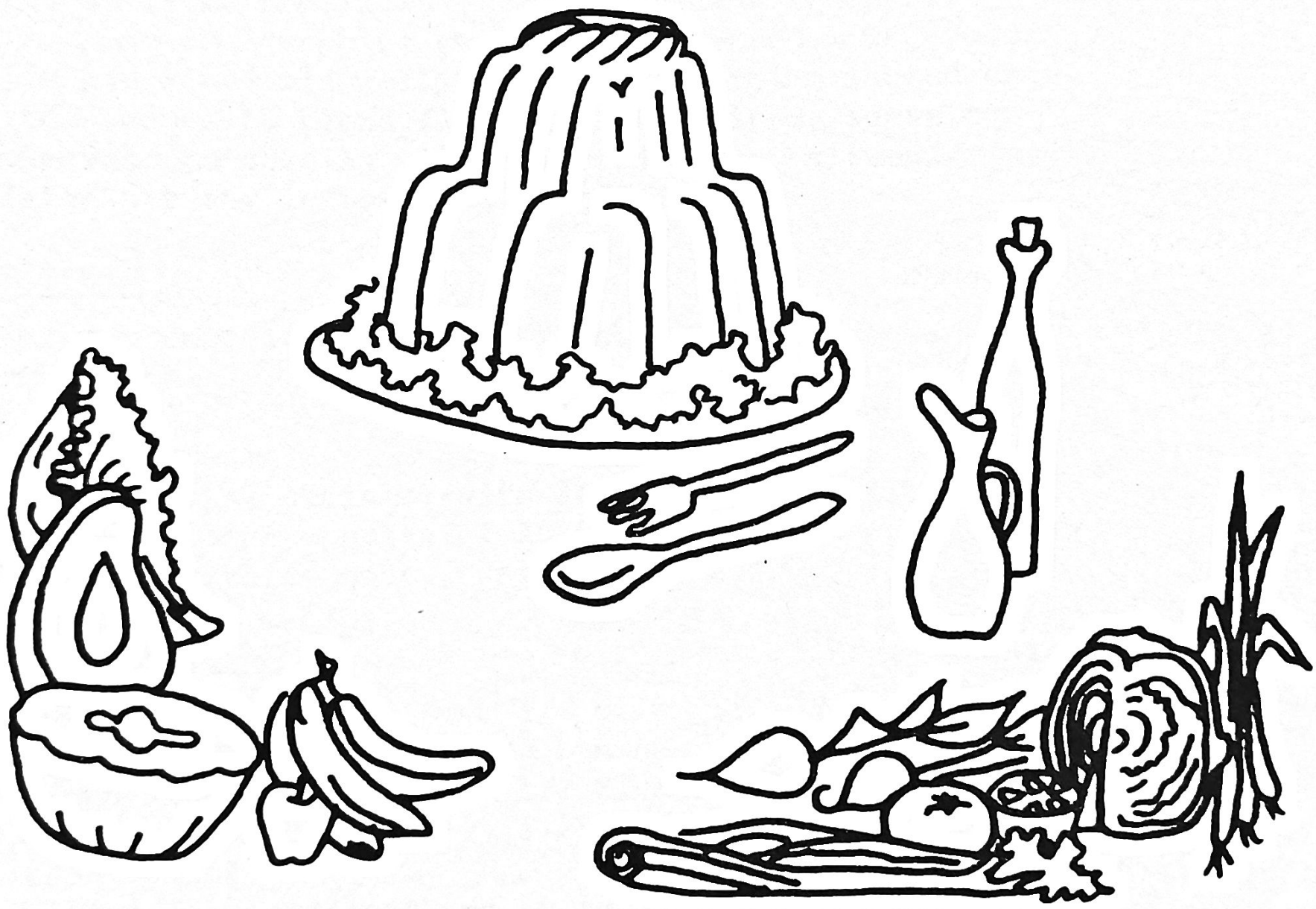
Turn hamburger mixture into casserole. Spoon corn bread mixture evenly over the top. Bake, uncovered, at 375° for 20 minutes or until corn bread is crusty and golden brown on top.

Serve at once directly from the casserole.

* * * * *

ADDITIONAL RECIPES

SALADS



DESSERT SALADS

AMBROSIA

Bonnie Martin

1 (14 oz.) can Eagle Brand sweetened condensed milk
1/2 c. lime juice
1 (21 oz.) can pineapple tidbits or chunks (drained)
1 c. white small marshmallows
1 c. (8 oz.) plain yogurt
2 tsp. lime rind (grated)
1 (11 oz.) can small orange slices (drained)
1 (3 1/2 oz.) can flaked coconut
1/2 c. pecans (chopped)

In a large bowl combine sweetened condensed milk, yogurt, lime juice and rind; mix well. Stir in remaining ingredients. Chill 2 to 3 hours to blend flavors. If desired, serve on lettuce leaves and garnish with reserved orange slices.

Refrigerate any leftovers.

AMBROSIA SALAD

Jeanne Coghill

3/4 c. pared orange (diced)
3 T. lemon juice
2 bananas (sliced)
1/2 c. whipped cream
1/2 c. seedless grapes
1 c. mayonnaise
1/4 c. flaked coconut
1/4 c. pitted dates (cut up)

Combine fruits; sprinkle with lemon juice; chill. Fold whipped cream into mayonnaise, fold into fruit mixture. Serve on greens. Top with coconut. Serves 4 to 6.

MOLDED AMBROSIA SALAD

Mrs. Brownie Rock

1 grapefruit (sectioned)
1 1/2 oranges (sectioned)
1 (8 oz.) can pineapple tidbits
Boiling water
1 pkg. lemon Jello
1/4 c. sugar
2 bananas (sliced)
1/2 c. nuts (chopped)
1/2 c. flaked coconut

Section fruits; let set for 10 to 15 minutes. Add a little sugar. Drain all fruits. Add enough water to syrup to make 1 2/3 cups. Bring to a boil, add to gelatin and stir to dissolve. Cool. Add remaining ingredients. Put into a mold and congeal.

Visits always give pleasure - if not in the coming, then in the going.

ANGEL SALAD

Gladys Terry

1 (No. 2) can crushed pineapple
1 carton whipping cream or Cool Whip
3 T. sugar
1 pkg. small marshmallows
1 pkg. nuts
3 egg yolks
3 T. vinegar

Drain pineapple juice from pineapple. Add 3 tablespoons white sugar, 3 tablespoons vinegar. Beat 3 egg yolks lightly. Cook together until thickened. Let cool.

Add pineapple and marshmallows. Then add cooked mixture. Lastly add whip cream or Cool Whip, then nuts. Let set for 1 hour before serving.

HEAVENLY APPLE SALAD

Rosamond Johnson

1 pkg. lemon Jello
1 pkg. pineapple Jello
2 c. hot water
3/4 c. pineapple juice
2 c. miniature marshmallows
1 large can crushed pineapple (drained)
4 large apples (diced very small)

Dissolve Jello in hot water. Add marshmallows and stir until melted. Stir in pineapple juice and chill until partially set. Add remaining ingredients and chill until firm.

TOPPING:

Juice 1 large lemon
3/4 c. sugar
2 eggs (well beaten)
1 pkg. Cool Whip (whipped)

Cook sugar, eggs and lemon juice, then cool. Fold in whipped cream. Spread on top of salad.

APRICOT SALAD

Mae Dell Atwell

1 box apricot Jello
1 small can crushed pineapple
1/2 c. marshmallows
2 bananas (cut up)

DRESSING:

1/4 c. pineapple juice
1 T. flour
1 egg (beaten)
1 T. butter

Cook together until it thickens. Cool; add 1 small package cream cheese. Whip 1 package Dream Whip. Add dressing. Fold on top of Jello mixture.

A man wrapped up in himself makes a very small bundle.

APRICOT SALAD — Mrs. Linda Wilkerson

2 (3 oz.) boxes apricot Jello
2 c. cold water
2 c. hot water
Small can crushed pineapple
2 bananas (sliced)
2 c. small marshmallows

Dissolve Jello in hot water. Add cold water. When cool and partly jelled, add small can crushed pineapple, 2 bananas (sliced), 2 cups small marshmallows. Let jell.

TOPPING:

1 1/2 c. pineapple juice
3/4 c. white sugar
1 egg yolk (beaten)
2 T. flour

Heat until it boils as thick as you like; cool. Add 8 ounces cream cheese, 1 package Dream Whip (as directed on package). Spread over Jello mixture.

APRICOT CHEESE DELIGHT SALAD — Anne Krooher, Beverly Sullivan

1 (17 oz.) can peeled apricots (drained and chopped)
1 large can crushed pineapple (drained)
2 c. hot water
1 c. miniature marshmallows (optional)
2 pkgs. orange Jello
1 c. apricot juice

Chill fruit. Dissolve gelatin in hot water. Add apricot juice (save pineapple juice for topping). Fold in apricots, pineapple and marshmallows. Chill until firm. Add topping.

TOPPING:

1/2 c. sugar
1 egg (beaten)
1 c. pineapple juice
3 T. flour
2 T. butter
1 pkg. whip cream
3/4 c. cheese (grated)(optional)

Combine sugar and flour. Blend in egg and butter. Add juice and cook over low heat until thickened. Let cool slightly. Fold in whip cream and spread over congealed salad. Sprinkle with grated cheese (if desired). Chill.

Cut in squares. Serve on lettuce leaf.

Be kind, for everyone you meet is fighting a hard battle.

BANANA SALAD — Veronica Druen

1 c. sugar
2 eggs (beaten)
1/2 c. vinegar
2 T. butter
Bananas (thinly sliced)
Peanuts (crushed)

Combine sugar, eggs, vinegar and butter. Cook until thick, (stirring constantly). Pour over bananas and peanuts. Toss until well coated.

BANANA NUT SALAD — Lora Martin

2 bananas (in half)(arrange on greens)
1/4 c. mayonnaise
1 T. honey
1 T. peanut butter
1/4 c. nuts (chopped)

Spoon honey over bananas. Sprinkle with nuts. Makes 4 servings.

BLUEBERRY SALAD — Dixie Kessinger
Linda Burks; Linds Wilkerson

2 small pkgs. blackberry or raspberry Jello
1 (15 oz.) can blueberries (drained)(reserve juice)
1 (8 oz.) pkg. cream cheese
1/2 pt. sour cream
1/2 tsp. vanilla
2 c. boiling water
1 (8 1/4 oz.) can crushed pineapple (drained)(reserve juice)
1/2 c. sugar
1/2 c. pecans (chopped)

Dissolve Jello in boiling water. Drain blueberries and pineapple and measure liquids. Add enough water to make 1 1/2 cups and add to Jello mixture. Stir in blueberries and pineapple. Pour into a 2 quart flat pan or casserole dish. Cover and put in the refrigerator until firm.

Combine cream cheese, sugar and sour cream and vanilla and spread over congealed salad. Sprinkle with chopped pecans or coconut.

Keep on your toes and you won't get run down in the heels.

BLUEBERRY SALAD

Mrs. Lucille Harp

1 can blueberries
1 small can crushed pineapple
2 c. hot water
2 small boxes raspberry or blackberry Jello

Mix; let chill overnight. Top with 2 packages of Dream Whip and 1 (8 oz.) package of Philadelphia cream cheese whipped together. Top this with nuts, sprinkled.

BLACK CHERRY JELLO SALAD

1 pkg. black cherry Jello
1 c. hot water
1 can crushed pineapple
1 can black sweet cherries
1 c. cherry juice
1/2 c. pineapple juice
1 pkg. Philadelphia cream cheese
1/2 c. pecans (chopped)

Cook Jello, cherry juice, hot water and pineapple juice . Chill until partially set. Add 1 can crushed pineapple, can of black sweet cherries, 1 package Philadelphia cream cheese and 1/2 cup chopped pecans. Chill.

CHERRY SALAD

Gretha Houk

1 large pkg. cherry gelatin
1 c. pie cherries
1 (No. 2) can crushed pineapple
2 small bottles cola beverage
1/2 c. water
1/2 c. sugar
1/2 c. pecans (chopped)

Combine water, sugar, cherries. Boil gently 5 minutes. Remove from heat and stir in gelatin until dissolved. Add pineapple, pecans and cola.

CRANBERRY SALAD

Mrs. Brownie Rock

2 (3 oz.) pkgs. cream cheese
2 T. sugar
1 (8 1/2 oz.) can crushed pineapple
1 c. whipping cream (whipped)
2 tsp. salad dressing
1 lb. can whole cranberry sauce
1/2 c. nuts

Soften cream cheese, blend in salad dressing and sugar. Add fruits and nuts. Fold in whipped cream. Pour into casserole and freeze. Set at room temperature before serving.

An attractive salad expresses a housewife's ingenuity and artistic ability.

CRANBERRY FROZEN SALAD — Jackie Wallace

1 can cranberry sauce (jellied)
1/2 pt. whipping cream
Nuts (crushed)

Spread can of cranberry sauce in bottom of a loaf pan. Whip cream (add sugar and vanilla to taste). Spread over cranberry sauce. Sprinkle nuts over the top. Freeze.

Cut in squares.

FROZEN CRANBERRY SALAD — Dixie Kessinger

1 c. whipping cream
1/4 c. sugar
2 T. salad dressing
1 lb. can whole cranberry sauce (2 c.)(diced)
Dash of salt
1/3 c. (1/2 (6 oz.) can frozen orange juice concentrate (thawed)

Whip cream, sugar and salt to soft peaks. Stir in salad dressing, mixing well. Fold in cranberry sauce and orange juice. Turn into a 1 quart mold. Freeze until firm. For easier cutting, move to the refrigerator for 15 to 20 minutes before serving.

FROZEN CRANBERRY WALDORF — Mrs. James Atwood

1 lb. raw cranberries
1 (10 oz.) pkg. miniature marshmallows
1 c. whipping cream (whipped)
3 red apples
1 c. sugar
1 c. pecans (chopped)

Wash berries and drain. Quarter apples and remove cores. Dice apples. Add but DO NOT stir in sugar and let stand 1 hour. Fold fruit mixture, nuts and marshmallows into whipped cream. Spoon in a square pan. Wrap in foil and freeze.

SOUR CREAM CRANBERRY SALAD — Mrs. Sullivan

2 pkgs. raspberry flavored gelatin
2 c. hot water
1 c. whole jellied cranberries
1 c. pecans (chopped)
1 c. sour cream

Mix cranberry and 1 cup water in blender or mixer until liquid is smooth. Dissolve both packages of gelatin in 1 cup of boiling water. Add cranberry mixture and pecans to gelatin. Put half of mixture in an 8 inch square pan and chill in the freezer until firm, 30 to 50 minutes. Spread sour cream over the top of chilled mixture. Add second half of gelatin mixture. Chill until firm. Cut in squares and serve on lettuce.

FROZEN FRUIT SALAD — Loeta Sullivan

1 (8 oz.) pkg. Philadelphia cream cheese
1 c. mayonnaise
1 small can crushed pineapple
1/2 c. pecans
1 c. miniature marshmallows
15 maraschino cherries (halved) (about)
1 c. whip cream
4 T. powdered sugar

Cream together cream cheese, powdered sugar and mayonnaise then add pineapple, nuts, cherries and marshmallows. Fold in whip cream. Pour into a mold, pan or dish and freeze.

FROZEN FRUIT SALAD DESSERT — Veronica Druen

4 (1 lb. 4 oz.) cans crushed pineapple
1 envelope unflavored gelatin
2 1/2 c. sugar
1 c. orange juice
1/2 tsp. salt
2 c. green seedless grapes (halved)
30 marshmallows (quartered)
2 c. pecans (coarsely chopped)
2 (1 lb.) cans sliced peaches (drained)
1/4 c. cold water
1/4 c. lemon juice
1 1/2 c. maraschino cherries (cut up)
2 tsp. crystallized ginger (finely chopped)
3 c. mayonnaise
2 qts. heavy cream (whipped)

Drain pineapple, reserving 1 1/2 cups juice. Cut peaches into 1/2 inch cubes. Set aside. Soften gelatin in cold water for 5 minutes. Heat 1 1/2 cups juice in a saucepan. Bring to a boil. Remove from heat. Add gelatin, stirring to dissolve. Stir in orange and lemon juice, sugar and salt.

Chill until it thickens. Fold in all fruits, marshmallows, ginger, pecans, cream and mayonnaise. Spoon into 1 quart cylinder container. Cover and freeze. Remove from container. Cut into 1 inch slices. Makes 9 quarts or 72 servings.

It matters not
If it's red, green or yellow.
There's nothing you can disguise
Like a bowl full of Jello.

FRUIT RHAPSODY

Jerry Lawler

1 (16 oz.) can seedless grapes (drained)
1 (11 oz.) can mandarin orange sections (drained)
1 (15 1/2 oz.) can pineapple chunks (drained)
1 c. miniature marshmallows
1 c. commercial sour cream
1 c. flaked coconut

Combine ingredients; chill at least 6 hours before serving. Makes 8 servings.

OLD FASHIONED FRUIT SALAD

Mrs. Elizabeth Crain

3 apples (cut fine)
3 oranges (cut in pieces)
3 bananas (sliced)
1 c. grapes (cut in small pieces)
1 c. pineapple chunks (drained)
1 c. marshmallows (small pieces)
1 c. nutmeats (chopped)
1/2 c. sugar
1/4 c. pineapple juice

Combine all the fruits and nuts in a large mixing bowl. Add 1/4 cup water or pineapple juice and 1/2 cup sugar. Allow to stand overnight, in the refrigerator. Serve well chilled.

RING AROUND THE FRUIT

Marcella Ralston

2 (3 oz.) pkgs. gelatin (any flavor)
2 c. boiling water
1 can fruit cocktail
1/2 c. maraschino cherry halves
1/3 c. nuts (coarsely chopped)
1/2 c. miniature marshmallows
1 c. sour cream
1 can pineapple tidbits

Dissolve Jello gelatin in boiling water. Drain fruit cocktail, measuring syrup. Add water to make 1 1/2 cups. Add to gelatin. Pour into a 1 quart or individual ring molds. Chill until firm. Combine fruit, nuts and marshmallows. Fold in the sour cream. Chill.

Then unmold gelatin onto a large serving plate or platter. Spoon the fruit mixture into center of ring. Makes about 4 cups gelatin and 4 cups fruit mixture or 8 servings.

A frown is a smile turned upside down.

TWENTY-FOUR HOUR FRUIT SALAD — Carolyn T. Hare

2 eggs
1 T. vinegar
2 T. sugar
2 T. butter
2 c. grapes
2 c. crushed pineapple (drained)
2 c. oranges
2 c. bananas
16 marshmallows
1/2 pt. whipped cream

Combine eggs, vinegar and sugar in a saucepan and cook until thick; remove, add butter and cool. Cut up fruit in a large bowl, cut marshmallows in 4 pieces with scissors. Add egg mixture and mix well. Whip cream and add to fruit.

Cover well and set in the refrigerator for 24 hours before serving.

GRAPE, PINEAPPLE, BANANA SALAD — Mrs. Anna Gupton

1 can chunk pineapple (drained)
2 or 3 bananas (sliced)
1 c. (purple) grapes (halved and seeded)

Mix fruit together and top with dressing made from salad dressing whipped with pineapple juice.

LIME JELLO SALAD — Martha Speer

1 pkg. lime Jello
1 large cup crushed pineapple (drained)
1 large pkg. cream cheese
1 1/2 c. small marshmallows
1 c. pecans (chopped)
1 pt. whipped cream

Prepare Jello according to package directions. Add marshmallows and refrigerate until slightly thickened. Combine cheese, nuts and pineapple in a bowl. Add to thickened Jello, fold in whipped cream. Return to the refrigerator until serving time. Grated cheese may also be added, and if desired, marshmallows may be omitted.

Everyone says that Time is the great healer.
One thing is sure - he's not a beauty specialist!

LIME JELLO SALAD — Mrs. Wayne Sims

1 pkg. lime Jello
1/8 c. sugar
1 c. cottage cheese
Juice of 1/2 lemon
1 c. cream (whipped)
1 c. boiling water
1 small c. pineapple (drained)
1 pinch of salt
1 c. marshmallows
1/2 c. nuts

Mix Jello, sugar, salt, marshmallows, lemon juice in boiling water. Mix well, then chill until thick. Add cottage cheese, whipped cream, pineapple. Chill mixture.

JELLO SALAD — Mattie Ward

1 pkg. of favorite Jello
1 c. bananas (sliced)
1 c. peaches
1 c. pineapple
1 c. apples (sliced)

Add all the above to the Jello and chill in the refrigerator for about 2 hours.

LIME GELATIN SALAD — Lora Martin

1 pkg. lime Jello
1 c. hot water
1/4 c. sugar
1 c. miniature marshmallows

Dissolve together and cool slightly. Add:

1 c. crushed pineapple
1 c. cream (whipped)
1 c. pecans (chopped)
1 (8 oz.) pkg. Philadelphia cream cheese

Mix together. Mix all above ingredients. Place in the refrigerator to congeal.

MILLION DOLLAR SALAD — Faye Hogan

1 pkg. miniature marshmallows
1 large can crushed pineapple
1 (8 oz.) pkg. cream cheese
2 T. sugar
1 T. mayonnaise
1 small can maraschino cherries (drained)
1 c. whipped cream
Pecans (if desired)

Cream the cheese, sugar and mayonnaise until smooth. Add marshmallows, pineapple and cherries. Mix. Fold in whipped cream and nuts. Chill.

NOTE: 2 cups cooked rice can be added, if desired.

Silence is one of the great arts of conversation.

ORANGE SALAD — Mrs. Brownie Rock

2 boxes orange Jello
2 c. boiling water
1 small can frozen orange juice
1 can (small) crushed pineapple (drained)
1 can mandarin oranges (drained)

Make Jello according to directions and juice. When partially congealed, add pineapple and oranges.

TOPPING:

1 box lemon Jello instant pudding
1 container Cool Whip
Nuts (chopped)

Mix, add to top of Jello. Sprinkle top with chopped nuts. Makes a large salad.

ORANGE JELLO SALAD — Genrose Druen

1 large box orange Jello
5 bananas (sliced)
1 c. marshmallows
2 pkgs. Dream Whip
3/4 c. pineapple juice
2 T. margarine
2 eggs
6 T. flour
1 c. sugar
Nuts (chopped)

Prepare Jello according to directions, add bananas and marshmallows. Let jell. Cook pineapple juice, margarine, eggs, flour and sugar until thick. Add 1 small cream cheese (melt). Let cool and put on top of Jello mixture. Top with 2 packages Dream Whip. Sprinkle with nuts.

ORANGE-PINEAPPLE BAVARIAN — Carolyn T. Hare

1 (11 oz.) can mandarin orange sections
1 (8 3/4 oz.) can crushed pineapple
1 (3 oz.) pkg. Jello (orange or orange-pineapple)
1 c. boiling water
1 tsp. orange rind (grated)
1 envelope Dream Whip or 1/4 Cool Whip
2 T. sugar

Drain fruits, measuring 3/4 cup of the combined syrups. Dissolve gelatin and sugar in boiling water. Add orange rind and measured syrup. Chill until slightly thickened. Blend topping into the gelatin mixture. Chill until thickened. Fold in fruits. Pour into a 5 cups mold; chill at least 4 hours before serving.

PEACH JELLO SALAD — Linda Wilkerson

1 box peach Jello (dissolved with)
1 c. hot water (no more)
1/4 c. nuts
1 small can pineapple
2 or 3 bananas
1/2 c. whipped cream
1 c. marshmallows

Just mix all at once and let set in the refrigerator. Just 1 cup water (no more).

PEACH JELLO SALAD — Mary Bowles

6 oz. peach Jello
2 c. boiling water
2 c. cold water
1/2 c. pecans (chopped)
2 bananas (sliced)
1 c. crushed pineapple (drained)
1 c. small marshmallows

Make Jello according to directions, then slightly chill and add bananas, pineapple, nuts and marshmallows. Chill overnight. Top with cooked dressing.

TOPPING:

2 T. flour
1/2 c. pineapple juice
Small pkg. cream cheese
1/2 c. sugar
2 T. butter
1 egg
1/2 pt. whipped cream

Cook the flour, sugar, juice and butter until thick. Add a small package Philadelphia cream cheese. Whip until smooth. Cool. Add 1/2 pint whipped cream or Cool Whip.

PINEAPPLE SALAD — Janet Watkins

1 c. whip cream
1 (3 oz.) pkg. Philadelphia cream cheese
1 pkg. lime Jello
1 c. boiling water
1 c. crushed pineapple
1 c. marshmallows (cut up)
1/2 c. nuts (chopped)(optional)
1/2 c. sugar

Pour boiling water over Jello. Add cream cheese and marshmallows. Put this mixture on a slow burner until cream and marshmallows have dissolved. Add pineapple and sugar; mix well. Fold in the whipped cream. Chill well, stirring once before it sets.

PINEAPPLE SALAD — Nelda Harp

1 medium can pineapple tidbits
1/2 pkg. small marshmallows
Maraschino cherries
1/2 pkg. shredded coconut
1/2 c. sour cream

Mix all ingredients except cherries and then top with maraschino cherries.

PINK CLOUD SALAD — Lena Gafford

1 small can crushed pineapple
1 lb. box cottage cheese
Small container Cool Whip
1 box strawberry Jello

Put pineapple on to heat. Add Jello, stir well. Cool thoroughly and add cottage cheese and Cool Whip. Chill overnight.

RICE SALAD — Mrs. Jerry Brooks

1 (8 oz.) pkg. cream cheese
2/3 c. sugar
1 c. Dream Whip
2 c. rice (cooked)
Large can crushed pineapple
1 c. coconut
Small pkg. miniature marshmallows
Maraschino cherries

Cook rice. Put sugar into cooked rice. Mix all ingredients.

SPECIAL SALAD — Ginger Lile; Beverly Sullivan; Martha Cyphers; Deloris Garrett

1 can Eagle Brand milk
1 large container Cool Whip
1 1/2 c. nuts (chopped)
1 (No 2) can crushed pineapple
1 c. cherry or strawberry pie filling

Combine cherries, pineapple and milk until cherries begin to break up. Add nuts. Blend in Cool Whip. This salad may be served chilled or frozen. If served frozen, remove from freezer a little while before serving. It can then be refrozen and keeps for several weeks.

SPRITE SALAD — Frances Hodges

1 large can pineapple (drained)
1/2 c. pineapple juice (beat)
2 c. Sprite
1 pkg. cream cheese (beat)
2 pkgs. lemon Jello
1 c. boiling water
Nuts (optional)

Dissolve 2 packages of lemon Jello with 1 cup boiling water and 1/2 cup juice. Add Jello mixture to cream cheese. Add drained pineapple and 2 cups of Sprite. Mix and jell.

Add can of nuts, if desired.

STRAWBERRY JELLO SALAD — Nelda Harp

1 large box strawberry Jello (dry)
1 large can crushed pineapple
1 lb. cottage cheese
1 (9 oz.) size Cool Whip

Mix Jello and pineapple together and bring to a boil. Then let cool. Add cottage cheese and Cool Whip. Fold together and chill.

STRAWBERRY SALAD — Ginger Lile

1 graham cracker crust
Large container Cool Whip
1 can strawberry pie filling
1 can crushed pineapple
1 can Eagle Brand sweetened milk

Mix all ingredients together and pour over crust. Chill until ready to serve.

STRAWBERRY SALAD — Pauline Rhoden

1 pt. strawberries
1/4 c. confectioners' sugar
1/4 c. boiling water
1/4 tsp. salt
1/2 c. cream (whipped)
1/4 c. cold water
1 T. lemon juice
1 c. crushed pineapple
2/3 c. cottage cheese
1 T. gelatin

Pick carefully and wash strawberries. Slice and cover with the sugar. Soak the gelatin in cold water and dissolve in the boiling water. Add lemon juice, salt, pineapple and strawberries. Cool and when mixture begins to thicken, add cottage cheese. Beat well with a spoon. Fold in whipped cream.

Pour into individual molds. When ready to serve, unmold on nests of lettuce leaves.

STRAWBERRY SALAD — Lillie Spradlin
Burma Wheeler; Mrs. Bobby Hunt

2 boxes strawberry Jello
1 1/2 c. hot water
1 1/2 c. cold water
1 pt. strawberries
3 bananas (diced)
1 small can crushed pineapple
1/2 c. nuts (optional)
1/2 pt. whipping cream
1 small pkg. cream cheese
1/2 c. powdered sugar

Mix Jello and hot water until Jello dissolves. Add cold water. Add drained strawberries, bananas, drained pineapple and nuts. Let jell in the refrigerator until firm.

Whip cream, then add cream cheese (softened) and powdered

Continued Next Page.

STRAWBERRY SALAD (Continued)

sugar. This may be layered with Jello as desired (one layer of Jello with cream topping)(or use 1/2 of Jello topped by cream mixture with other 1/2 of Jello over it) or (use 1/2 of Jello, cover with 1/2 of cream mixture, then use other 1/2 of Jello topped by other half of cream).

WHIPPED STRAWBERRY SALAD — Mrs. Brownie Rock

1 (9 oz.) can crushed pineapple
1 c. boiling water
2/3 c. nuts (chopped)
1/2 c. milk
1 (3 oz.) pkg. strawberry Jello
1 pkg. whipped topping mix

Drain pineapple, reserving juice. Add enough water to juice to make 1 cup of liquid. Dissolve gelatin in boiling water. Stir in juice and water. Chill until thick and syrupy. Whip topping. Mix with milk until soft peaks form. Whip gelatin until fluffy. Beat in whipped topping. Add pineapple and nuts. Turn into a lightly oiled 5 cup mold. Chill.

WALDORF SALAD — Margret Reynolds

4 tart apples (diced)
Salad dressing
2 c. English walnuts (broken)
2 c. celery (diced)

Stir together and add enough salad dressing to moisten well.

WATERGATE OR PISTACHIO SALAD — Mrs. Rennard Broady
Charlotte Reeves

3 1/2 oz. pkg. pistachio instant pudding
20 oz. can crushed pineapple and juice
1 c. small marshmallows
1/2 c. nuts (optional)
9 oz. bowl Cool Whip

Mix pineapple and pudding together. Then add remaining ingredients. Let chill in the refrigerator approximately 12 hours. Ready to serve.

Love is a hammer that will break the hardest heart.

4 CUP SALAD

Cathy Templeman

1 small can fruit cocktail (drained)
1 c. coconut
8 oz. sour cream
1 c. miniature marshmallows

Combine above ingredients and chill.

5 CUP SALAD

Louise Pulley

1 medium can mandarin oranges
1 medium can pineapple tidbits
1/3 pkg. miniature marshmallows
1/2 can shredded coconut
1 pt. sour cream

Drain well the orange sections and pineapple tidbits. In a large bowl, combine all ingredients and refrigerate until serving time. Do not prepare this dessert any more than 2 hours before serving it.

NOTE: Cool Whip may be substituted for sour cream.

6 CUP SALAD

Cheryl Walters

1 medium can pineapple chunks
1 small can mandarin oranges
1/2 pkg. miniature marshmallows
1/2 c. pecans
1 medium can fruit cocktail
1 can Redi-Whip

Drain fruit. Mix together and add Redi-Whip. Stir; chill before serving.

6 CUP SALAD

Shirley Hodges

1 can pineapple chunks
1 can mandarin oranges
1 can coconut
1 pkg. pecans
1 c. miniature marshmallows
1 container sour cream

Add all ingredients and mix well. Refrigerate 1 hour before serving.

A pessimist sees difficulty in every opportunity.
An optimist sees opportunity in every difficulty.

7-UP SALAD

Lucille Shelton
Ruby McCorkle

2 c. boiling water
1 large pkg. lemon Jello
1 large can crushed pineapple
3 bananas (sliced)
2 c. miniature marshmallows
1 large 7-Up

Mix Jello and boiling water and let cool. Add 7-Up, pineapple, marshmallows and bananas. Let set.

TOPPING:

2 eggs
2 T. flour
1/2 c. sugar
2 T. butter
1 c. juice (from crushed pineapple

Cook over low heat or in a double boiler until thick; let cool. Whip 1/2 pint cream or Dream Whip. Mix and spread on salad. Chill and serve.

VEGETABLE OR MAIN COURSE SALADS

BROCCOLI SALAD

Betty Bratcher

1 box chopped broccoli
1/2 c. salad dressing
1/2 can mushroom soup
1 egg
2 T. onion (chopped)
1/2 c. cheese (grated)
1/2 c. Ritz crackers (crumbled)

Mix all ingredients, top with cracker crumbs. Bake at 350° for 30 to 45 minutes.

DEVILED EGGS

Melanie Druen

6 hard cooked eggs
1/4 c. mayonnaise or salad dressing
1/8 to 1/4 tsp. salt
Dash black pepper
1/4 tsp. dry mustard
1/2 tsp. Worcestershire sauce

Halve eggs lengthwise. Remove yolks and mash with a fork. Beat in remaining ingredients with egg yolks. Spoon egg yolk mixture back into egg white cavities.

It takes hundreds of nuts to hold a car together, but only one in the driver's seat to scatter it all over the highway.

MACARONI-TUNA SALAD — Mrs. Edward Shelton

1 can tuna fish
1 lb. macaroni
1 stalk celery
1 cucumber or pickle
2 onions
3 boiled eggs
Salt and pepper
Mayonnaise
Paprika
1 can peas (optional)

Mix together above ingredients after macaroni has been cooked, drained and cooled.

SALAMI MAC SALAD — Mary Willie Branstetter

1 (7 1/4 oz.) pkg. Kraft macaroni and cheese dinner
1/2 lb. salami or summer sausage (chopped)
1/2 c. dill pickle (coarsely chopped)
2 T. onion (finely chopped)
1/2 tsp. salt
Dash of pepper
1/2 c. Kraft real mayonnaise

Prepare dinner as directed. Add remaining ingredients. Mix lightly. Chill. Add additional mayonnaise before serving if desired. Makes 4 to 6 servings.

CHOPPED POTATO SALAD — Mrs. Anna Gupton

8 or 10 medium potatoes
1 tsp. bacon grease or butter
Salt (to taste)
1 small red peeled tomato (chopped)
1/3 c. celery (chopped)
1/3 c. onion (chopped)
1/3 c. home canned sweet pickles (chopped)
1/4 small green pepper (chopped)
3 hard boiled eggs
3 T. salad dressing

Peel, wash and quarter potatoes. Cook with salt and bacon grease until just tender. Add chopped ingredients and 2 eggs (chopped), celery seeds and salad dressing to warm diced potatoes. Toss gently with a large fork. A little cold water may be added if needed. Arrange remaining eggs, sliced or crumbled on top. Sprinkle with celery seeds. Refrigerate.

Whoever wants to do a thing can always find a way -
Who doesn't can always find a way out.

POTATO SALAD — Rita Goodman

3 large potatoes (diced)
1/2 c. sweet pickles (diced)
1 c. celery (chopped)
1 large onion (chopped)
2 hard cooked eggs (diced)
Salt and pepper (to taste)
Salad dressing (to desired consistency)

Combine all ingredients and mix well.

POTATO SALAD WITH SOUR CREAM — Barbara Druen

1/2 c. salad dressing
1/2 c. sour cream
1/4 c. onion (minced)
2 T. prepared mustard
1 tsp. sugar
4 c. boiled potatoes (sliced)
4 hard cooked eggs (chopped)
Salt and pepper (to taste)

Mix salad dressing, sour cream, minced onion, mustard and sugar until well blended. Add to remaining ingredients, tossing until well mixed. Refrigerate several hours or overnight before serving.

OIL AND VINEGAR SLAW — Dixie Kessinger

1 large cabbage (shredded)
1 large green pepper (shredded)
1 large onion (shredded)
7/8 c. sugar

Make a layer of each until mixture is all used.

Boil together:

1 c. vinegar
2 tsp. sugar
3/4 c. salad oil
1 tsp. salt
1 tsp. celery seed
1 tsp. dry mustard

Pour hot mixture over cabbage, green pepper and onions. Seal in container. Store in the refrigerator for 4 hours or more. Keeps for several days.

The big trouble with people who believe only half they hear -
Is that they usually believe the wrong half.

Phyllis Goldsmith

24 HOUR COLE SLAW

1/2 c. sugar
1/2 c. vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. mustard
1/2 tsp. pepper
1/2 c. cooking oil

Boil ingredients together for 3 minutes. Pour over shredded cabbage. Store in a covered container in the refrigerator overnight.

Betty Srygler

THREE BEAN SALAD

1 (16 oz.) can cut green beans (drained)
1 (16 oz.) can cut wax beans (drained)
1 (16 oz.) can kidney beans (drain)
1 green pepper (chopped)
1 onion (sliced or chopped)

Place above ingredients in a large bowl. Cover with a dressing made of the following ingredients:

DRESSING:
3/4 c. sugar
1/2 tsp. salt
1/4 tsp. pepper
1/4 c. salad oil
1/2 c. vinegar

Refrigerate at least 24 hours before serving. If possible, turn several times with a slotted spoon during refrigeration.

Janice Eskridge

TURKEY FRUIT SALAD

2 c. turkey (chopped)
1 can pineapple tidbits (drained)
1 c. seedless grapes
1 c. apples (chopped)
1 c. black walnuts (chopped)
1 (No. 2) can pears (drained) (chopped)
1 can peaches (drained)(chopped)

Mix with hands - easy so fruit will not break. Put in 1 1/2 cups mayonnaise.

* * * * *

THIS AND THAT

SOUPS

CHILI

Jean Rock
Marilyn Riggs

1 1/2 lbs. ground beef
2 cans tomato sauce
1 tsp. sugar
2 cans kidney beans
1 onion
Chili powder
Salt and pepper (to taste)

Brown beef and onions together. Add beans, tomato sauce, chili powder, salt, pepper and sugar. Simmer over low heat for approximately 1 hour or more. If desired, add water to thin, then add cooked spaghetti (optional). Makes 6 servings.

HOMEMADE CHILI

Jeanette Walters

1 lb. ground beef
3/4 c. onion (chopped)
2 T. chili powder
1 T. flour
1 tsp. salt
1/2 tsp. sugar
1 (8 oz.) can tomato sauce
1 c. water
1 can pinto beans (drained)
Spaghetti (optional)

Brown together the ground beef, onion. Drain excess fat. Stir in remaining ingredients. Mix well. Cover and simmer for 30 minutes. Makes 4 servings.

CHILI CON CARNE

Carolyn Hare

1 lb. hamburger
1 large onion (minced)
1/4 tsp. garlic powder
1 can kidney beans
1 pt. tomato juice
1 pt. tomatoes
1/2 tsp. celery salt
1/2 tsp. caraway seeds
1 T. chili powder
1 1/2 tsp. salt
Spaghetti (if desired)
1/4 tsp. red pepper
1 bay leaf
1 T. dried basil

Brown beef and onion until done; drain. Combine beef and other ingredients in a large pan and cook over low heat about an hour (stirring frequently). Add additional liquid as needed.

Stop eating when you are enjoying it most.

GERMAN POTATO CHILI — Mae Wuertzer

1 1/2 lbs. ground beef
1 can tomato paste
1 can stewed tomatoes
3 c. water
Salt (to taste)
1 can kidney beans
1 T. chili powder
4 large potatoes (cut in small cubes)

Brown beef, pour off fat. Add all ingredients and cook for about 2 hours on medium heat. Should be thick, not soupy, when done.

GRANNIE'S CHILI — Mrs. Earl Martin

1 1/2 lbs. hamburger
1 T. cooking oil or bacon grease
1 medium onion (chopped)
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
1 lb. can kidney beans
1 T. chili powder
1 1/2 tsp. salt
1/8 tsp. pepper
2 cans water

Brown hamburger in oil. Add onion and cook until transparent. Add remaining ingredients. Stir. Simmer 30 minutes, stirring occasionally. Serves 4.

Double recipe for a larger group.

BASIC CREAM SOUP SAUCE — Mrs. Lewallen

6 T. butter
3 T. flour
Pinch of pepper
1 medium onion (sliced)
1 tsp. salt
3 c. milk

Melt butter. Saute' onions until soft (5 minutes). Discard onion. Stir in flour, salt and pepper. Add milk slowly (stirring constantly) over low heat. Bring to a boil. DO NOT BOIL. All creamed soups may be thinned by adding milk or water.

CREAM OF POTATO SOUP — Mrs. Lewallen

3 c. potatoes (diced)
3 medium onions (sliced)
2 c. water
3 c. basic cream sauce

Cook potatoes and onions in water until tender. Whirl in blender. Combine with cream sauce and heat. Garnish with parsley or a dash of paprika.

The hurrier I go, The behinder I get.

CREAM OF TOMATO SOUP

Mrs. Lewallen

2 c. tomatoes (diced)
Sprig parsley
1 c. water
2 tsp. sugar
Bay leaf
3 c. basic cream sauce

Cook tomatoes, parsley, sugar and bay leaf in water for 10 minutes. Discard parsley and bay leaf. Puree' mixture through a sieve or in blender. Stir in cream sauce, heat and serve.

OLD TIME BEEF STEW

Mrs. Loretta Crain

2 lbs. beef chuck (cut in 1 1/2 inch cubes)
1 tsp. Worcestershire sauce
1 clove garlic
1 medium onion (sliced)
1 or 2 bay leaves
1 T. salt
1 tsp. sugar
1/2 tsp. paprika
1/4 tsp. pepper
Dash ground allspice or cloves
6 carrots (pared and quartered)
4 potatoes (pared and quartered)
1 lb. small white onions
Gravy

In a Dutch oven, thoroughly brown meat in 2 tablespoons hot shortening, turning often. Add 2 cups hot water and next 9 ingredients. Cover; simmer for 1 1/2 hours, stirring occasionally to keep from sticking. Remove bay leaves and garlic. Add vegetables. Cover and cook 30 to 45 minutes or until vegetables are tender. Serves 6 to 8.

FOR GRAVY:

Skim most of fat from liquid; measure 1 3/4 cups liquid. Combine 1/4 cup water and 2 tablespoons all purpose flour until smooth. Stir slowly into hot liquid. Cook and stir until bubbly. Cook and stir 3 minutes. Serve stew in bowls.

The modern husband believes that a woman's place is in the home, and he expects her to go there immediately after work.

NEW ENGLAND CLAM CHOWDER

Mrs. James Atwood

2 cans minced clams
2 c. water
1/2 c. onion (chopped)
1 c. light cream
Dash of pepper
1/4 lb. bacon drippings
4 to 5 potatoes (diced)
2 c. milk
1 1/2 tsp. salt

Drain clams. Save juice. Use bacon drippings. Cook onion until soft in drippings. Add water, potatoes and clam juice. Cook, covered, until potatoes are done. Add milk, cream and clams and heat almost to a boil. Season to taste. Add small lump of butter.

DUMPLINGS 'N STEW

Sandra Atherton

1 1/2 lb. can stew
1/2 c. water
1/3 c. water
1 pack pancake mix
1/2 c. Cheddar cheese (shredded)

Combine stew and water in a covered 10 inch skillet. Heat until it begins to boil. Lower heat to simmer while preparing dumplings.

Combine mix, water in a small bowl. Stir until blended. Drop by rounded tablespoons into stew. Cover, cook over low heat for 18 to 23 minutes or until dumplings are done.

Yield: 4 servings.

LIMA BEAN SOUP

Jackie Wallace

1 lb. dried lima beans
2 1/2 qts. water
3/4 c. carrots (diced)
3/4 c. potatoes (diced)
1 1/2 tsp. salt
3/4 c. celery (chopped)
1/4 lb. bacon (diced)
2 to 3 lbs. smoked ham hocks
3/4 c. onion (chopped)
1/4 tsp. pepper
1 T. parsley (chopped)

Combine beans and water. Soak overnight. Cook pork until crisp; add to beans with ham hock, vegetables, salt and pepper. Cover and cook and simmer about 2 hours. Remove ham hocks from soup. Cut meat from bones. Dice and add to soup.

Serve hot garnished with chopped parsley.

FRENCH POTATO SOUP — Hank Stites

1 onion (diced)
5 potatoes
Red pepper
1 carrot
1 c. celery (diced)
1 pt. half-and-half

Peel and chop potatoes. Scrape and add carrot. Add 1 cup celery. Add onion and boil until tender. Lower temperature. Add red pepper and salt to taste. Add half-and-half. Serve with hot corn bread.

HOMEMADE VEGETABLE SOUP — Beverly Sullivan, Anna Gupton

1 to 2 lbs. hamburger
3 or 4 large potatoes (diced)
1 qt. tomatoes
1 can peas
1 c. macaroni (uncooked)
1/2 small head cabbage (chunked)
3 stalks celery (diced)
1 can corn
1 can ford hook lima beans

Brown hamburger in a skillet. In a large pan put potatoes, cabbage, celery in enough water to cover. When done, add hamburger, tomatoes, peas, corn, beans and macaroni to potatoes, celery and cabbage. Simmer 1 hour or until macaroni is tender.

SANDWICHES

CHICKEN SALAD SANDWICH SPREAD — Barbara Druen

2 c. cooked chicken (diced)
1 c. celery (diced) or 1/4 tsp. celery seed
2 boiled eggs (diced)
1 1/2 c. mayonnaise or salad dressing
1/3 c. sweet pickle (diced) or relish
5 to 8 olives (optional)
1 T. onion (minced)(optional)
1 tsp. salt
1/8 tsp. pepper

Mix all ingredients.

HAM SALAD SANDWICH SPREAD — Melanie Druen

2 c. ham (diced)
1/4 c. sweet pickles (diced) or pickle relish
2 boiled eggs (diced)
1 c. celery (diced)(optional)
1 T. onion (minced)(optional)
Salad dressing (enough to make desired spreading consistency)

Mix all ingredients together.

MAPLE NUT SANDWICH SPREAD — Carolyn Wallace

1 (8 oz.) pkg. cream cheese (softened)
2 tsp. maple syrup
1/4 c. nuts (chopped)

Mix all ingredients together. Makes enough for 4 to 6 sandwiches. Great for freeze ahead sandwiches.

PIMIENTO CHEESE SANDWICH SPREAD — Veronica Druen

Velveeta cheese
Salad dressing
Small jar pimiento
Several sweet pickles

Grate cheese in the amount you wish to make up. Dice finely several sweet pickles. Add along with chopped pimientos to grated cheese. Add salad dressing to mixture until desired spreading consistency is reached.

TUNA SALAD SANDWICH SPREAD — Veronica Druen

1 can tuna
3 hard boiled eggs (chopped)
1/4 c. sweet pickles (chopped)
2 T. onion (chopped)(optional)
Salad dressing (to desired spreading consistency)

Mix all ingredients together.

SNACKS

CHEESE BALLS — Mrs. Rennard Broady

1 roll garlic cheese
1 roll sharp cheese
1 small box Velveeta cheese
1 small Philadelphia cream cheese
1 tsp. Worcestershire sauce

Mix together; form into balls. Roll in parsley flakes. Let set 12 hours in the refrigerator before serving.

CHEESE AND CRACKERS BAKE — Cheryl Walters

10 crackers
Sharp cheese

Put 10 crackers on an ungreased cookie sheet. Butter lightly. Add sharp cheese. Bake in the oven at 350° or until cheese melts and turns golden around the edges.

Even the woodpecker has found that the way to progress is to use your head.

CHEEZY POTATO CHIPS — Cheryl Walters

Potato chips
Parmesan cheese (grated)

Spread potato chips on a pan. Sprinkle with cheese. Bake in a 400° oven for 5 minutes or until hot.

COCKTAIL BISCUITS — Mrs. Rennard Broady

2/3 c. flour (sifted)
1/2 tsp. salt
6 T. American cheese (grated)
1 can deviled ham
2 or 3 T. milk
2 T. butter

Sift flour and salt together. Cut in cheese, butter and milk. Roll as for pastry. Cut tiny rounds. Spread deviled ham between 2 rounds. Bake in a hot oven, 425° for 12 to 15 minutes.

THREE CHEESE SPREAD — Jerry B. Lawler

2 c. sharp Cheddar cheese (shredded)(1/2 lb.)
1 c. bleu cheese (crumbled) (4 oz.)
1 (3 oz.) pkg. cream cheese (softened)

Thoroughly combine shredded Cheddar cheese, crumbled bleu cheese and 1 package cream cheese. Makes 2 cups.

Serve with crackers.

JITTER BUGS — Cheryl Walters

1/2 lb. Velveeta cheese (creamed)
1/4 lb. oleo
1 (or more) packs dates
Pecan halves

Cream cheese and oleo. Add enough cheese-butter mixture so it will roll like pie crust. Chill. Roll out small amount at a time. Cut with small biscuit cutter. Wrap around date which is wrapped around nut. Makes 3 dozen. Bake at 400° until slightly brown.

Sometimes it seems that the shortest distance between two points is always under construction.

"PHILLY" GUACAMOLE DIP

Flora Murray

1 (8 oz.) pkg. cream cheese
2 avocados (peeled)(mashed)
1/4 c. onion (finely chopped)
1 T. lemon juice
1/2 tsp. salt
1/4 tsp. garlic salt
1/4 tsp. Tabasco sauce
1 c. tomato (peeled and chopped)

Use corn chips or crispy fried tortillas.

Combine softened cream cheese, avocado, onion, lemon juice and seasoning. Mix until blended. Stir in tomato. Serve with corn chips. Makes 4 cups.

CREAMY ONION DIP

Mattie Ward

1 1/2 c. dairy sour cream
2 T. pkged. onion soup mix
2 oz. bleu cheese (crumbled)
1/3 c. walnuts (chopped)

Blend sour cream and packaged onion soup mix. Stir in bleu cheese and walnuts. Makes about 2 cups.

PARTY SAUSAGE BALLS

Sadie Williams

1 lb. ground beef or chuck
10 oz. pkg. (or equal) sharp Cheddar cheese (shredded)
3 c. Bisquick

Mix all of this good. Form into balls (small); place on a cookie sheet and bake at 450° for 12 to 15 minutes.

SAUSAGE BALLS

Delores Best

1 (10 oz.) pkg. Cheddar cheese
1 lb. hot bulk sausage
2 1/2 c. Bisquick

Melt cheese and add to sausage and Bisquick. Mix well. Shape into small balls; place on a cookie sheet. Bake in a 350° oven for 15 minutes.

The trouble with being punctual is that people think you have nothing more important to do.

BEVERAGES

CHOCOLATE MILK SHAKES AND MALTS

Lillie Spradlin

3/4 c. cold milk
2 T. chocolate syrup
Malted milk powder (if desired)
1/2 to 1 c. vanilla ice cream

Put milk and syrup (and malted milk powder if desired) into the blender until whipped (puree') thoroughly. Stop and add ice cream, spooning in about 8 scoops. Cover and whip (puree') only 3 to 5 seconds. Yield: 1 drink.

CHOCOLATE PEANUT BUTTER FLOATS

Faye Hayes

4 c. chocolate milk
1 T. vanilla
1 pt. vanilla ice cream
1/2 c. creamy peanut butter
2 c. carbonated water (optional)

Mix all ingredients.

HOT CHOCOLATE

Cathy Templeman

4 T. cocoa
8 T. sugar
6 c. milk
1/4 c. water
Pinch of salt

Bring salt and water, stir in sugar and cocoa and bring to a boil. Add milk and heat to desired temperature.

Makes 4 servings.

SPICED HOT CRANBERRY JUICE

Jackie Wallace

1 qt. cranberry juice cocktail
1 qt. apple cider
1 (12 oz.) can pear nectar
2 cinnamon sticks and 1/2 tsp. ground nutmeg

Heat to boiling; remove cinnamon sticks and serve at once. Makes 8 to 10 servings.

Of all beverages made by a woman
No matter how well "ma" taught her;
There is none as cool and refreshing
As a drink of just plain water.

BOILED CUSTARD

Linda Burks
Betty Bratcher

1 large pkg. instant vanilla pudding
1 pkg. Dream Whip
1/2 gal. milk
1/4 to 1/2 c. sugar

Mix pudding, milk and sugar well, add 1 package Dream Whip prepared as directed on package. Refrigerate for 2 hours or overnight.

CUSTARD

Mable Coats

12 egg yolks
1 gal. milk
2 T. vanilla extract
8 to 10 tsp. flour
2 1/2 c. sugar

Combine sugar and flour until smooth, beat eggs and milk. Then slowly add sugar and flour combination, stir in all ingredients well. Cook until it begins to boil. Add vanilla extract while beginning to boil. Let cool, then place in the refrigerator.

CITRUS CIDER

Claudia Templeman

1 qt. pure 100% pasturized orange-pineapple juice
1 qt. cider

Combine orange-pineapple juice and cider. Serve chilled or heated if desired. Yield: 16 (1/2 cup) servings.

SPICED HOT CIDER

Jackie Wallace

2 qts. apple cider
2/3 c. brown sugar
4 cinnamon sticks
1/4 tsp. salt
6 whole cloves

Bring this mixture to a boil; then simmer for 5 minutes; strain and serve. Yield: 8 servings.

EGGNOG

Jerry B. Lawler

1/3 c. sugar
2 egg yolks
2 egg whites
1 tsp. vanilla
Brandy or rum flavoring (to taste)
1/4 tsp. salt
4 c. milk
3 T. sugar
1/2 c. heavy cream (whipped)

Beat 1/3 cup sugar into egg yolks. Add salt, stir in milk.

Continued Next Page.

EGGNOG (Continued)

Cook over medium heat, stirring constantly until mixture coats a spoon. Cool. Beat egg whites until foamy. Gradually add your sugar, beat to soft peaks. Add to custard and mix thoroughly. Add flavorings. Chill for 3 to 4 hours.

Pour into a punch bowl. Dot eggnog with islands of whipped cream and sprinkle with nutmeg. Yield: 6 to 8 servings.

HOT BUTTERED LEMONADE

Jackie Wallace

4 1/2 c. boiling water
3/4 c. sugar
1 1/2 tsp. lemon rind (grated)
3/4 c. lemon juice
2 T. butter or margarine
6 cinnamon sticks

Combine water, sugar, lemon rind and lemon juice. Cook, stirring occasionally, until thoroughly heated. Pour into mugs; top each with a tablespoon butter. Serve with cinnamon sticks as stirrers. Yield: 6 servings.

ORANGE JULIUS DRINK

Mrs. Edmond Gabehart

1 (6 oz.) can frozen orange juice concentrate
1 c. milk
5 or 6 ice cubes
1/2 c. sugar
1 c. water
1 tsp. vanilla

Make with a blender. Blend until cubes of ice are almost liquefied. Serves 3 to 4.

COLONIAL COFFEE PUNCH

1/3 to 1/2 c. Colonial granulated sugar
Whipped topping
1 qt. strong hot coffee
1 c. vanilla ice cream

Add sugar to coffee to taste. Chill. Spoon ice cream into coffee. Serve garnished with whipped topping.

Yield: 5 cups.

Whenever you entertain the bunch,
Always plan to have a punch.

HAPPY DAY PUNCH — Lillie Spradlin
Mrs. Jerry D. Brooks

2 pkgs. strawberry Kool-Aid
1 large can pineapple juice
2 c. sugar

Put in a gallon jug, finish filling with water. When ready to serve, put in a 10 ounce bottle of 7-Up or ginger-ale.

KOOL-AID PUNCH — Burma Wheeler
Harriet Crain; Gretha Houk

2 pkgs. Kool-Aid (select desired flavor)
2 c. sugar
2 qts. water
1 qt. ginger-ale or 7-Up
1 (46 oz.) can pineapple juice
Sherbet ice cream (optional)

Combine together and chill 1 hour. Sherbet is optional.

PUNCH — Mrs. Lucille Harp

3 (48 oz.) jars cranberry juice cocktail
1 large can pineapple juice
9 c. water (heated)
1 small box cherry Jello
1 large can orange juice
2 1/4 c. lemon juice
6 c. sugar
3 bottles ginger-ale

If juices are presweetened, you may not want to add as much sugar. Dissolve sugar and Jello in heated water, then let it set until it cools. Ginger-ale should be added just before serving.

This mixture can be made a day or so ahead and stored in clean milk jugs or juice jugs. Be sure not to add ginger-ale until just before serving.

PUNCH — Sharon McCoy

2 pkgs. orange or lemon Kool-Aid
1 small can orange juice or lemonade
2 pkgs. cherry or lime Kool-Aid
1 bottle ginger-ale
5 qts. water
2 1/2 to 3 c. sugar

Mix all ingredients.

A merry heart doeth good like a medicine.

HOT TEA PUNCH — Jackie Wallace

2 qts. strong tea
1 (6 oz.) can frozen lemonade
1/2 c. sugar
2 sticks cinnamon
1/4 c. honey

Combine all ingredients and simmer 10 minutes. Serve in mugs. Yield: 10 to 12 servings.

INSTANT SPICED TEA — Mrs. Jerry Brooks

1 (7 oz.) jar orange flavored instant breakfast drink
1 1/4 c. instant sweetened lemon flavored tea mix
1 1/2 tsp. cinnamon
1 1/2 tsp. ground cloves

Mix all ingredients until well blended. Store in a glass container. For serving: Use 1 to 3 teaspoons mix to 1 cup of hot water.

RUSSIAN SPICED TEA — Mrs. Rennard Broady

6 c. water
1 1/4 c. sugar
Juice of 1 lemon
1 c. pineapple juice
2 sticks cinnamon
1 tsp. whole cloves
1 c. orange juice
6 tea bags

Place spices, sugar and water in a pan. Let come to a boil and boil for 10 minutes. Add juices and boil again (approximately 5 minutes). Add tea bags and let stand for 15 minutes.

Strain and serve hot.

SPICE TEA — Mrs. Lucille Harp

2 c. pineapple juice
2 c. cranberry juice
1/2 c. water

Put mixture in the bottom of a perculator. Put in the basket of your perculator the following; let perk 5 minutes:

1/3 c. brown sugar
2 tsp. allspice
2 tsp. whole cloves
3 cinnamon sticks (broken)

You may use a pan with a cheesecloth for your mixture. Serves 6.

NOTE: Your spice mixture can be used again. Put it, covered, in your refrigerator. A few days later, make some more.

We treat this world of ours as though we had a spare in the trunk.

SPICE TEA — Janice Eskridge

1 tsp. whole cloves
2 cinnamon sticks
2 c. sugar
No. 2 can pineapple juice
1 small can lemonade (6 oz.)
3 qts. boiling water
3 tea bags

Boil 3 quarts of water, then put in 3 tea bags; turn down to low and add the cloves, cinnamon sticks, pineapple juice and lemonade. Simmer about 30 minutes, then add sugar. Let dissolve, then take off burner.

HOT TEA TODDY — Sandra Atherton

3 c. water
8 to 10 whole cloves
2 Lipton family sized flo-through tea bags
1/2 c. orange juice
1/4 c. sugar
1 cinnamon stick
2 T. lemon juice

In a medium saucepan, combine water, sugar, cloves and cinnamon stick; bring to a boil. Pour mixture over tea bags in a teapot. Brew 4 minutes, remove tea bags, stir in juices; heat. Serve in mugs with cloves and orange sticks.

Makes 6 servings.

SALAD DRESSINGS

CELERY SEED DRESSING — Jackie Wallace

1 c. Mazola corn oil
1/2 c. Karo light corn syrup
1/3 c. vinegar
1 T. onion (grated)
1 tsp. salt
1 tsp. dry mustard
1 tsp. paprika
1 tsp. celery seed

Combine all ingredients. Beat with a rotary beater until well blended and thick. Place in a covered container. Chill several hours. Shape thoroughly before serving. Makes about 1 3/4 cups.

NOTE: For variety, substitute poppy seed or sesame seed for celery seed.

Many a man thinks he has an open mind when it is merely vacant.

FRENCH DRESSING

Jackie Wallace
Mrs. Jerry Brooks

1 (10 1/2 oz.) can tomato soup
1 c. vinegar
1 c. salad oil
1 tsp. salt
1/2 c. sugar
Clove garlic (split)(on wooden pick)(optional)
1 onion (grated)(optional)
1 tsp. paprika
Some bleu cheese (optional)

Combine all ingredients except garlic in a quart jar and blend. Add garlic, if desired and store in the refrigerator or on shelf. Garlic may be removed after a day or two if mild flavor is wanted.

ITALIAN DRESSING

Vickie Spradlin

1/3 c. wine vinegar
1 c. olive oil
1 clove garlic (cut)
1/2 tsp. dried basil
1 tsp. salt
Pinch red pepper flakes

Put all ingredients into container. Cover, blend 10 seconds, until smooth. Yield: 1 1/3 cups dressing.

HOMEMADE MAYONNAISE

Lela Shelton

3 whole eggs
2 1/4 tsp. salt
1 1/2 tsp. dry mustard
3 T. white vinegar
3 T. lemon juice
3 1/2 c. safflower oil

Place eggs, salt, mustard, vinegar, lemon juice and 3/4 cup oil in blender. Cover and blend on highest speed for about 10 seconds. Keep speed on high, remove top from blender and start adding the remaining oil in a slow, stream until mayonnaise reaches desired consistency. It will thicken when refrigerated.

Makes about 1 quart.

Experience is the best teacher, but too often we don't have it, until it is too late.

MAYONNAISE

Burma Wheeler

2 egg yolks
1 tsp. mustard
1 tsp. salt
1 tsp. pepper
1 tsp. paprika
2 c. salad oil
4 T. vinegar

Beat egg yolks until thick and lemon colored. Add dry ingredients, then slowly beat in 1 1/2 cups of oil. Add the vinegar slowly, beating constantly, slowly pour in remaining oil. Do not stop beating for very long during the making of the mayonnaise.

ROQUEFORT DRESSING

Hank Stites

1 T. onion (finely chopped)
3 cloves garlic (finely minced)
2 T. mayonnaise
1/2 pt. sour cream
Roquefort cheese

Mix all together; add salt and pepper to taste. Let set at leave 1 hour before serving.

OLD FASHIONED SLAW DRESSING

Genrose Druen

1 c. sugar
2 eggs (beaten)
1/2 c. vinegar
2 T. butter

Combine all ingredients. Cook until thick, stirring constantly.

STEWART'S THOUSAND ISLAND DRESSING

Lela Shelton

1 qt. homemade mayonnaise (page 215)
1 qt. tomato catsup
1/2 pt. sweet pickles (finely diced)
2 boiled eggs (finely grated)
Salt (to taste)

Blend all ingredients well.

Dogs are much like people.
Usually only one in the group is barking at something in particular; the others are barking at him.

CANNED GOODS

APPLE BUTTER

Marcia Sullivan

7 lbs. good cooking apples (20 or 21 medium)
3 c. sugar
4 qts. cider
1 tsp. ground allspice
1 1/2 T. ground cinnamon
1 tsp. ground cloves

Wash and slice apples. Add the cider and cook until apples are very tender. Press the fruit through a sieve to remove skins and seeds. Add the sugar and spices to the pulp and cook until thick and clear, stirring frequently to prevent burning.

Pour into hot jars. Seal and process in boiling water bath canner (212°) for 5 minutes.

BREAD AND BUTTER PICKLES

Marcia Sullivan

1 gal. cucumbers (sliced)
8 small while onions (sliced)
2 green peppers (shredded)
5 c. sugar
1 1/2 tsp. turmeric
1/2 tsp. cloves
2 tsp. mustard seed
2 tsp. celery seed
5 c. vinegar
1/2 c. coarse salt

Mix sliced cucumbers, onions, shredded peppers and salt. Cover with cold water (ice water preferred) and let stand 3 hours. Drain well.

Bring vinegar and spices to boiling. Add vegetables, reduce heat and simmer for a few minutes but not until cucumbers are soft. Pack in hot jars, leaving 1/2 inch head space. Process 5 minutes in boiling water canner. Makes 7 pints.

CHUTNEY

Margaret Reid

1 doz. apples
1 doz. onions
1 doz. green tomatoes
4 c. sugar
1 T. salt
3 c. vinegar
3 green peppers
3 red peppers
3 T. allspice (in a bag)
1 tsp. cloves
1 tsp. red pepper

Grind apples and onions. Cut up tomatoes. Combine all ingredients and cook for 30 minutes. Put into hot jars and seal.

CHOCOLATE SAUCE

4 squares Hershey's baking chocolate
3 c. granulated sugar
1 stick butter
1 large can evaporated milk
2 tsp. vanilla

Melt chocolate in a heavy pan or double boiler. Add butter and melt this also in chocolate. Add sugar and stir until chocolate absorbs all the sugar and there is no more white showing. Add can of milk and vanilla and stir until all is dissolved and smooth. Bring to a boil and remove from heat.

COLE SLAW TO FREEZE

Mrs. Jerry D. Brooks

1 head cabbage
1 large green pepper
1 tsp. canning salt
1 tsp. ground mustard seed
Dash of black pepper
1 carrot (shredded)
1 c. vinegar
2 c. sugar

Shred cabbage as for table use. Mix in canning salt and let stand 2 hours in brine water. Drain. Mix vinegar and sugar. Heat. Let mixture cool, then mix in with other ingredients. Mix well. Put into freezer containers.

EASY FRUIT SYRUP

Sandra Atherton

1 c. jam or preserves (your choice)
1/3 c. water

Combine your favorite jam or preserves with 1/3 cup water in a small pan. Stir occasionally while heating on medium heat. Makes 1 1/4 to 1 1/3 cups. Refrigerate leftovers.

HEALTH RELISH

Mrs. Jane Embry

12 red sweet peppers
12 green sweet peppers
12 medium onions
Water
3 T. salt
3 c. sugar
2 pts. vinegar

Grind peppers and onions. Cover with boiling water; let stand 5 minutes. Drain. Add 2 pints water and 1 pint vinegar and bring to a boil. Remove from heat 10 minutes, then drain. Add 1 pint vinegar, salt and sugar; boil 2 minutes. Put into sterilized pint jars. Good with meat, cottage cheese, dried beans, etc.

If you want more canning liquid, increase ingredients to

Continued Next Page.

HEALTH RELISH (Continued)

2 2/3 cups vinegar, 3 tablespoons plus 1/2 teaspoon mustard seed, 3 tablespoons plus 1 1/2 teaspoons salt and 4 cups sugar.

HONEY BUTTER SYRUP — Sandra Atherton

1 c. honey
1 stick margarine

Combine 1 cup honey with 1 stick margarine. Heat until butter melts and mixture comes to a boil. Stir. Yield: 1 1/2 cups. Refrigerate leftovers.

Maple Butter Syrup can be made the same way.

PEAR HONEY — Jackie Wallace

3 c. raw pears (peeled)(ground) (hard pears are best)
2 c. crushed pineapple with juice
4 c. sugar

Combine all ingredients and cook approximately 45 minutes to 1 hour or until juice becomes honey-like, stirring constantly to prevent burning. Pour into jars and seal.

FRESH PINEAPPLE JAM — Cheryl Walters

1 medium pineapple (chopped)
3 1/2 c. sugar
1/2 bottle fruit pectin

Pare fully ripened pineapple. Chop fine or put through food chopper. Combine fruit and sugar. Bring to a boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Stir in fruit pectin. Stir and skim 3 times. Pour quickly into hot sterilized jars.

MIXED RELISH — Loeta Sullivan

1 qt. green peppers (chopped)
1 qt. red peppers (chopped)
1 qt. green tomatoes (chopped)
1 qt. onions (chopped)
1 qt. celery (chopped)
1 qt. cauliflower (chopped)
1 qt. vinegar
5 c. sugar

Bring vinegar and sugar to a boil. Pour over mixture. Let simmer. Put into jars and seal.

When all else is lost, the future still remains.

SOUR DILL PICKLES — Jackie Wallace

Cucumbers
Dill
2 qts. cold water
1 qt. vinegar
1 c. canning salt

Wash cucumbers. Pack into jars. Add 1 head of dill to each quart. Mix vinegar, cold water and canning salt. Pour over cucumbers and seal.

SQUASH PICKLES — Mary Bowles

4 qts. baby squash (sliced thin)
5 qts. onions (sliced thin)
1/2 c. salt
1 T. mustard seed
5 c. sugar
5 c. vinegar
1/2 tsp. turmeric
1 T. celery seed

Sprinkle salt over squash and onions. Cover with ice. Let stand 3 hours or longer. Mix remaining ingredients and bring to a boil. Add hot mixture to drained squash and onions. Bring to a boil but do not boil. Pack in jars and seal.

Makes 6 pints.

STRAWBERRY PRESERVES — Mrs. Mabel Wallace

1 1/2 qts. strawberries
1/2 c. lemon juice
6 c. sugar

Place whole strawberries in a large kettle. Sprinkle sugar over berries and let stand 3 to 4 hours. Bring slowly to a boil, stirring occasionally until sugar dissolves. Add lemon juice. Boil rapidly until thick (about 20 minutes). Can immediately.

TOMATO CATSUP — Lela Shelton

1 gal. tomatoes (chopped)
1 pt. vinegar
1 c. sweet red pepper
2 T. salt
1 T. whole cloves
1 T. black peppercorns
2 onions
2 tsp. paprika
1 T. powdered mustard
1/2 T. whole allspice
1 T. whole cinnamon

Cook tomatoes, onions and sweet pepper thoroughly. Put through a sieve and add the spices in a cheesecloth bag and

Continued Next Page.

TOMATO CATSUP (Continued)

cook until half the original amount. Cook whole spices in vinegar for 30 minutes. Combine with tomato mixture after the spices have been removed. Cook rapidly until thick enough.

Pour into hot bottles or jars and process 30 minutes at simmering point. Seal.

TOMATO CHILI

Barbara Druen

24 tomatoes (chopped)
6 onions (chopped)
4 hot peppers (chopped)
6 c. sugar
6 c. vinegar
6 tsp. salt
4 tsp. mixed spices

Combine all ingredients. Cook until tomatoes, onions and peppers are well done, stirring often to prevent sticking. Pour into hot jars and seal.

OTHER "GOODIES"

BAKER'S CLAY

Mrs. Rennard Broady

4 c. flour (regular or plain) (not self-rising)
1 3/4 c. water
1 1/2 c. salt

Mix all ingredients together with hands or electric mixer until thoroughly blended. Then pick up dough and work it with the hands for 5 minutes. Place dough immediately in plastic bag.

For ornaments, roll out on a lightly floured surface; to 1/3 inch thick. Cut into desired shapes and place on a sprayed or greased cookie sheet. Bake at 350° for 35 to 40 minutes, until completely dry, but not too brown.

For baskets, roll dough about 1/2 inch thick and cut into strips about 3/4 inch wide. Weave strips over sprayed or greased foil placed over desired pan or oven-proof bowl. Brush outside surface with beaten egg for a nice brown glazed effect. Bake at 350° for 1 hour. Cool and remove from form. Brush inside of basket with egg and replace in oven for an additional 15 to 30 minutes until browned.

When finished object has thoroughly cooled, spray all sides with several coats of acrylic or shellac.

FOR THE MERRIEST CHRISTMAS EVER — Karlotta Atwell

2 oz. Christmas Spirit
A jigger Good Cheer
1 briming cup Fun
3 spoons of Happiness
1 lb. Appreciation
A dash of Excitement
1/2 bottle of Joy

Mix them all together and you'll have the Merriest Christmas ever.

IT'S SPRING PLANTING TIME — Karlotta Atwell

PLANT five rows of peas: preparedness, promptness, perserverance, politeness, prayer.

NEXT PLANT three tows of squash: squash gossip, squash criticism, and squash indifference.

THEN PLANT five rows of lettuce: let us be faithful, let us be loyal, let us be unselfish, let us love one another and let us be truthful.

NO GARDEN is complete without turnips: turn up for church, turn up with a smile, turn up with determination.

HAPPY GARDENING !!!

* * * * *

INDEX

CAKES - 3 - 44

Angel Cream Cake - - - - - - - - - - 3
Apple Cakes:
Applesauce Cake - - - - - - - - - 3
Fresh Apple Cakes - - - - - - - - 4
Old Fashioned Dried Apple Cake - 5
Bacardi Rum Cake - - - - - - - - - - 5
Banana Cakes:
Banana Delight Cake - - - - - - - 6
Banana Layer Cake - - - - - - - - 6
Banana Split Cake - - - - - - - - 7
Bible Cake - - - - - - - - - - - - - 8
Captain's Cake - - - - - - - - - - 8
Carrot Cake - - - - - - - - - - - - - 9
Cherry Cakes:
Cherry Crunch - - - - - - - - - - 9
Double Cherry Cheesecake - - - - 10
Chess Cake - - - - - - - - - - - - - 10
Chocolate Cakes:
Caramel Layer Chocolate Cake - - 10
Chocolate Cherry Drop - - - - - - 10
Chocolate Chip Date Cake - - - - 11
Chocolate Covered Raisin Cake - - 11
Chocolate Cream Fudge Cake - - - 12
Chocolate Sheet Cake - - - - - - - 12
Chocolate Syrup Cake - - - - - - - 13
Chocolate Town Cake - - - - - - - 13
Coca Cola Cake - - - - - - - - - - 14
Devil's Food Cake - - - - - - - - - 15
German Chocolate Cake - - - - - - - 15
German Sweet Chocolate Cake - - - 16
Pillsbury Fudge Cake - - - - - - - 16
Self Filled Cupcakes - - - - - - - 16 - 17
White Chocolate Cake - - - - - - - 17
Cream Cheese Cake - - - - - - - - - 18
Eggless and Butterless Cake - - - - 18

(Continued Next Page)

CAKES (Continued)

Fruitcake - Bakeless - - - - - - - - 18
Fruit Cocktail Cake - - - - - - - - 18 - 19
Hawaiian Creme Cake - - - - - - - - 19
Honey Spice Cake - - - - - - - - - - 20
Italian Cream Cake - - - - - - - - - 20
Jam Cakes - - - - - - - - - - - - - - 21 - 23
Lemon Cake - - - - - - - - - - - - - 24
Marble Cake - - - - - - - - - - - - 24
Milky Way Cake - - - - - - - - - - - 25
Mississippi Mud Cake - - - - - - - - 25
Mystery Cake - - - - - - - - - - - - 26
Oatmeal Cake - - - - - - - - - - - - 26
Orange Cake - - - - - - - - - - - - 26
Orange Slice Candy Cake - - - - - - 27
Pineapple Cakes - - - - - - - - - - 28
Pineapple Upside Down Cake - - - - 28
Pistachio Inside-Outside Cake - - 29
Plum Good Cake - - - - - - - - - - - 29
Pound Cakes:
Buttermilk Pound Cake - - - - - - 30
Chocolate Pound Cake - - - - - - - 30
Kentucky Pound Cake - - - - - - - 30
Pound Cake - - - - - - - - - - - - - 30 - 31
Prune Cake - - - - - - - - - - - - - 31
Pumpkin Cakes - - - - - - - - - - - 32 - 33
Red Velvet Cake - - - - - - - - - - 33 - 34
Seven-Up Cake - - - - - - - - - - - 34
Sheet Cake - Refrigerator - - - - 35
Snowball Cake - - - - - - - - - - - 36
Sock-it-to-me-Cake - - - - - - - - - 36
Sour Cream Cake - - - - - - - - - - 37
Sponge Cake - - - - - - - - - - - - 37
Strawberry Cakes:
Strawberry Cake - - - - - - - - - 37
Strawberry Crown Angel Cake - - 38
Strawberry Icebox Cake - - - - - 38
Strawberry Shortcake - - - - - - 38

(Continued Next Page)

CAKES (Continued)

Vanilla Wafer Cake - - - - - - - - - - - 39
Walnut Glory Cake - - - - - - - - - - - 39
White Cake with Pineapple Filling - 40
X Y Z Cake - - - - - - - - - - - - - - - 40
Yellow Cake - - - - - - - - - - - - - - 41

MISCELLANEOUS ICINGS 41 - 43

Brown Sugar Icing - - - - - - - - - - - 41
Butter Icing - - - - - - - - - - - - - - 42
Cream Cheese Icing - - - - - - - - - - 42
Fudge Icing - - - - - - - - - - - - - - 42
Pineapple Frosting - - - - - - - - - - 42
Polish Sour Cream Frosting - - - - - 43
Seven Minute Cake Frosting - - - - - 43
Snowy Cream Frosting - - - - - - - - - 43

PIES - 45 - 66

Apple Pies:
Apple Pie - - - - - - - - - - - - - - - 45
Dutch Apple Pies - - - - - - - - - - - 45 - 46
Sour Cream Apple Pie - - - - - - - - 46
Transparent Apple Pie - - - - - - - 46
Brown Sugar Pie - - - - - - - - - - - - 47
Buttermilk Pie - - - - - - - - - - - - 47
Butterscotch Pies:
Butterscotch Pies - - - - - - - - - - 47 - 48
Light Butterscotch Pie - - - - - - - 48
Mom's Butterscotch Pie - - - - - - - 48
Cherry Pies:
Cherry Cobbler - - - - - - - - - - - - 49
Miracle Cherry Pie - - - - - - - - - - 49
Red Cherry Pie - - - - - - - - - - - - 49
Chess Pie:
Chess Pie - - - - - - - - - - - - - - - 50
Louisville Chess Pie - - - - - - - - 50
Chocolate Pies:
Chocolate Pie - - - - - - - - - - - - 50 - 52
Iron Skillet Chocolate Pie - - - - 52
Chocolate Chip Pie - - - - - - - - - 53

(Continued Next Page)

PIES (Continued)

Chocolate Pies:
Cocoa Meringue Pie - - - - - - - - 53
German Chocolate Pie - - - - - - - 53
Nestle's Quik Chocolate Pie - - 54
Coconut Pies:
Coconut Pie - - - - - - - - - - - - 54
No Crust Coconut Pie - - - - - - - 54
Cool Whip Pie - - - - - - - - - - - - 54
Derby Pie - - - - - - - - - - - - - - 54
Egg Custard Pies:
Egg Custard Pie - - - - - - - - - 55
Kentucky Prize Winning Egg
Custard Pie - - - - - - - - - - 55
Hot Water Pie - - - - - - - - - - - 55
Japanese Fruit Pie - - - - - - - - - 56
Lemon Pies:
French Lemon Pie - - - - - - - - - 56
Lemon Cheese Pie - - - - - - - - - 56
Lemon Meringue Pie - - - - - - - - 57
Millionaire Pie - - - - - - - - - - 57
Million Dollar Pie - - - - - - - - - 57 - 58
Miracle Cobbler - - - - - - - - - - 58
Miracle Pie - - - - - - - - - - - - 58
Nutmeg Pie - - - - - - - - - - - - - 58
Oatmeal Pie - - - - - - - - - - - - 59
Peach Pie - - - - - - - - - - - - - 59
Peanut Butter Pie - - - - - - - - - 60
Pecan Pies:
Brown Sugar Pecan Pie - - - - - 60
Gold Kist Pecan Pie - - - - - - - 60
Jello Pudding Pecan Pie - - - - 61
Mini-Pecan Pies - - - - - - - - - 61
Pecan Pie - - - - - - - - - - - - - 61 - 62
Pecan Pie Imperial - - - - - - - - 62
Pineapple Pie - - - - - - - - - - - 62
Pumpkin Pies:
Pumpkin Pie - - - - - - - - - - - 63
Pumpkin Sunday Pie - - - - - - - - 63
Raspberry Pie - - - - - - - - - - - 64

(Continued Next Page)

PIES (Continued)

Strawberry Pies:
"Jerry's" Strawberry Pie - - - - - - 64
Mile High Strawberry Pie - - - - - - 64
Strawberry Pie - - - - - - - - - - - - 65
Sweet Potato Pie - - - - - - - - - - - - 65
Vinegar Pies:
Old Fashioned Vinegar and Lemon Pie - - - - - - - - - - - - - 65
Vinegar Pie - - - - - - - - - - - - - 65
Walnut Raisin Pie - - - - - - - - - - - 66

CRUSTS

Honey Graham Crust - - - - - - - - - - - 66
Meringue Shells - - - - - - - - - - - - 66
Never Fail Pie Crust - - - - - - - - - 66

COOKIES AND CANDIES - 67 - 90

COOKIES:

Almond Crescents - - - - - - - - - - - - 67
Applesauce Cookies - - - - - - - - - - - 67
Brownies:
Blond Brownies - - - - - - - - - - - - 67
Brownies - - - - - - - - - - - - - - - 68
Cake Type Brownies - - - - - - - - - - 68
Caramel Brownies - - - - - - - - - - - 68
Chocolate Oatmeal Brownies - - - - - 69
Brown Sugar Squares - - - - - - - - - - 69
Butter Cookies - - - - - - - - - - - - - 69
Butter Fingers - - - - - - - - - - - - - 70
Butterscotch Crunchies - - - - - - - - 70
Chocolate Chip Cookies - - - - - - - - 70
Dietetic Chocolate Chip Cookies - - 70
Crunchy Drop Cookies - - - - - - - - - 71
Date Nut Balls - - - - - - - - - - - - - 71
Dream Bars - - - - - - - - - - - - - - - 71
Hello Dolly Cookies - - - - - - - - - - 72

(Continued Next Page)

COOKIES (Continued)

Holiday Cherry Squares - - - - - - - 72
Chocolate Oatmeal Cookies - - - - 73
Molasses Cookies - - - - - - - - - - 73
No Bake Oatmeal Cookies - - - - - 73
No Bake Cookies - - - - - - - - - - 74
Oatmeal Cookies - - - - - - - - - - 74
Oatmeal Crispies - - - - - - - - - - 74
Kindergarten Peanut Cookies - - - 74
Peanut Butter Cookies - - - - - - - 75
Pineapple Cookies - - - - - - - - - 75
Pineapple Cheese Dainties - - - - 75
Skillet Cookies - - - - - - - - - - 76
Grandma's Sour Cream Cookies - - - 76
Sugar Cookies - - - - - - - - - - - 76
Drop Sugar Cookies - - - - - - - - - 77
Sugar and Spice Cookies - - - - - 77
Swedish Heirloom Cookies - - - - - 78

COOKIE FROSTINGS:

Confectioners' Cookie
Frosting - - - - - - - - - - - - - - 78
Chocolate Cream Frosting - - - - - 78
Creamy Mint Frosting - - - - - - - - 78

CANDY

Bourbon Balls - - - - - - - - - - - 79
Caramel Fudge - - - - - - - - - - - 79
Chocolate Candy - - - - - - - - - - 79
Chocolate Fudge Candy - - - - - - - 80
Chocolate Peanut Balls - - - - - - 80
Cream Candy - - - - - - - - - - - - 80
Creamy Nut Fudge - - - - - - - - - - 80
Divinity Candy - - - - - - - - - - - 81
Easy Candy - - - - - - - - - - - - - 81
Fudge - - - - - - - - - - - - - - - 81
5 Minute Fudge - - - - - - - - - - - 82

(Continued Next Page.)

CANDY (Continued)

Five Pound Fudge - - - - - - - - - - - 82
Haystacks - - - - - - - - - - - - - - 82
Martha Washington Candy - - - - - - 83
My Favorite Chocolate Fudge - - - 83
No Bake Fudge Squares - - - - - - - 83
Peanut Brittle - - - - - - - - - - - 84
Peanut Cream Candy - - - - - - - - - 84
Peanut Butter Candy - - - - - - - - 84
Peanut Butter Fudge - - - - - - - - 85
Peanut Butter Balls - - - - - - - - 85 - 86
Peanut Butter Cups - - - - - - - - 86
Peanut Butter Roll - - - - - - - - 86
Potato Candy - - - - - - - - - - - - 86
Rice Krispie Candy - - - - - - - - - 87
Santa's Whiskers - - - - - - - - - - 87
Sour Cream Fudge - - - - - - - - - - 87
Tunnel of Fudge - - - - - - - - - - 88
White Fudge - - - - - - - - - - - - 88
White Peanut Butter Fudge - - - - 89

DESSERTS - 91 - 104

Apple:
Apple Crisp - - - - - - - - - - - - 91
Apple Crunch - - - - - - - - - - - - 91
Apple Dumplings - - - - - - - - - - 92
Candied Apples - - - - - - - - - - - 92
Caramel Apples - - - - - - - - - - - 92
Cinnamon Apple Rings - - - - - - - 93
Fried Apple Pie Turnovers - - - 93
Butterscotch Layer Dessert - - - - 94
Cherry:
Cherry Crunch - - - - - - - - - - - 94
Cherry Torte - - - - - - - - - - - - 94
Cheesecakes:
Baked Cheesecake - - - - - - - - - 95
Cheesecake - - - - - - - - - - - - - 95
Cheerio Cream Cheese - - - - - - - 96
Cherry Delight - - - - - - - - - - - 96

(Continued Next Page)

DESSERTS (Continued)

Ice Cream:
- Freezer Ice Cream - - - - - - - - - - 97
- Vanilla Ice Cream - - - - - - - - - - 97 - 98

Lemon:
- Lemon Mousse - - - - - - - - - - - - 98
- Lemon Squares - - - - - - - - - - - - 98
- Southern Lemon Squares - - - - - - 99

Melon Cup - - - - - - - - - - - - - - - 99
Peaches Vacherin - - - - - - - - - - - 99
Baked Pineapple - - - - - - - - - - - - 100
Party Dessert Pizza - - - - - - - - - - 100
Popcorn Balls - - - - - - - - - - - - - 101

Puddings:
- Banana Pudding - - - - - - - - - - - 101 - 102
- Chocolate Pudding - - - - - - - - - - 102
- Chocolate Cake Pudding - - - - - - 102
- Date Pudding - - - - - - - - - - - - 103

Strawberry:
- Frosty Strawberry Squares - - - - 103
- Strawberry Icebox Pie - - - - - - - 104

BREADS - 105 - 122

Baba Au Rhum - - - - - - - - - - - - - 105
Banana Nut Bread - - - - - - - - - - - 106

Biscuit:
- Beer Biscuits - - - - - - - - - - - - 106
- Biscuits - - - - - - - - - - - - - - 106
- Buttermilk Biscuits - - - - - - - - 107
- Dream Biscuits - - - - - - - - - - - 107
- Simple Biscuits - - - - - - - - - - - 107

Cheese Bread - - - - - - - - - - - - - 108

Coffee Cakes:
- Quick Breakfast Cake with Streusel Topping - - - - - - - - 108
- Coffee Cake - - - - - - - - - - - - - 109
- Quick Coffee Cake - - - - - - - - - - 109
- Sour Cream Coffee Cake - - - - - - 110

Corn Breads:
- Mam Ruby's Corn Light Bread - - - 110
- Corn Bread - - - - - - - - - - - - - 111
- Corn Sticks - - - - - - - - - - - - - 111

(Continued Next Page)

BREADS (Continued)

Cream Puffs - - - - - - - - - - - - - - - 111
Doughnuts:
Beignets - - - - - - - - - - - - - - - 112
Cake Doughnuts - - - - - - - - - - - 112
Quick Doughnuts - - - - - - - - - - - 113
Parsley Dumplings - - - - - - - - - - - 113
Hush Puppies - - - - - - - - - - - - - - 113 - 114
Gingerbread - - - - - - - - - - - - - - 115
Old Fashioned Gingerbread - - - - - - 115
Monkey Bread - - - - - - - - - - - - - 115
Muffins:
Blueberry Muffins - - - - - - - - - - 116
Magnificent Muffins - - - - - - - - - 116
Mush - - - - - - - - - - - - - - - - - - 116
Fried Mush - - - - - - - - - - - - - - 116
Norwegian Sweet Bread - - - - - - - - 117
Nut Bread - - - - - - - - - - - - - - - 117
Pineapple Bread - - - - - - - - - - - - 117
Pumpkin Bread - - - - - - - - - - - - - 117 - 118
Rolls:
Butterhorn Rolls - - - - - - - - - - 118
Buttermilk Rolls - - - - - - - - - - 118
Easy Hot Rolls - - - - - - - - - - - 119
Spoon Rolls - - - - - - - - - - - - - 119
Rose Petal Rolls - - - - - - - - - - 119
Yeast Rolls - - - - - - - - - - - - - 120
Scotch Shortbread - - - - - - - - - - - 120
Tuscany Toast - - - - - - - - - - - - - 121
White Bread:
White Bread - - - - - - - - - - - - - 121
Homemade White Bread - - - - - - - - 122

CASSEROLES, LASAGNE AND PIZZA - - - - - - - - - - - - - - 123 - 141

Asparagus Casserole - - - - - - - - - - 123
Beef and Rice Casserole - - - - - - - - 123
Broccoli Casserole - - - - - - - - - - 124

(Continued Next Page.

CASSEROLES, LASAGNE AND PIZZA (Continued)

Broccoli and Rice Casserole - - - - 124
Carrot Casserole - - - - - - - - - - - 125
Chicken:
Chicken Casserole - - - - - - - - - 125
Jean's Chicken Casserole - - - - - 125
Rosemary's Fried Chicken
Casserole - - - - - - - - - - - - - 125
Corn Beef Casserole - - - - - - - - - 126
Corn-Oyster Bake - - - - - - - - - - - 126
Crab Casserole - - - - - - - - - - - - 126
Crab Meat a la Marinara - - - - - - - 127
Cheeseburger Casserole - - - - - - - - 127
Eggplant Casserole - - - - - - - - - 128
Frito Pies - - - - - - - - - - - - - - 128
Green Bean Casserole - - - - - - - - - 128
Grit Casseroles - - - - - - - - - - - 129
Hamburger Casserole - - - - - - - - - 129 - 130
Lasagna - - - - - - - - - - - - - - - - 130 - 132
Macaroni and Cheese Casserole - - - 133
Mexican Madness - - - - - - - - - - - 133
Noodles Romanoff - - - - - - - - - - - 133
Scalloped Oysters - - - - - - - - - - 134
Pizza - - - - - - - - - - - - - - - - - 134 - 135
Pork Chops-Apple Casserole - - - - - 136
Rice:
Chinese Style Fried Rice - - - - - - 136
Easy Rice - - - - - - - - - - - - - - 136
Jiffy Spanish Rice - - - - - - - - - 137
Sauerkraut Casserole - - - - - - - - - 137
Sausage-Macaroni Casserole - - - - - - 137
Squash Casserole - - - - - - - - - - - 138
Steak Casserole - - - - - - - - - - - 138
Sweet Potato Casserole - - - - - - - - 138
Tater Tot Casserole - - - - - - - - - 138
Tuna Casserole - - - - - - - - - - - - 139
Tuna Fish Casserole - - - - - - - - - 139 - 140
Hot Crossed Tuna Casserole - - - - - - 140

(Continued Next Page.)

CASSEROLES, LASAGNE AND PIZZA (Continued)

Tuna Loaf - - - - - - - - - - - - - - - - - 140
Turkey and Broccoli Casserole - - - - 141
Zucchini Casserole - - - - - - - - - - - 141

VEGETABLES - 143 - 148

Basic Cheese Sauce for
Vegetables - - - - - - - - - - - - - - 143
Asparagus Au Gratin - - - - - - - - - - 143
Beans:
Baked Beans Special - - - - - - - - - 143
Creamed Lima Beans - - - - - - - - - 144
Hamburger Bean Bake - - - - - - - - - 144
Bean Medley - - - - - - - - - - - - - - 144
Stuffed Cabbage - - - - - - - - - - - - 145
Marinated Carrots - - - - - - - - - - - 145
Sunshine Carrots - - - - - - - - - - - 145
Corn Pudding - - - - - - - - - - - - - 146
Creamed Corn - - - - - - - - - - - - - 146
Onion Rings - - - - - - - - - - - - - - 146
Creamed Peas Supreme - - - - - - - - - 147
Potatoes:
Scalloped Potato Bake - - - - - - - - 147
Scalloped Potatoes - - - - - - - - - 147 - 148
French Fried Sweet Potatoes - - - - 148
Summertime Picnic Relish - - - - - - - 148

MEATS - 149 - 180

HAMBURGER DISHES - 149 - 160

Barbecued Hamburgers - - - - - - - - - 149
Beef Chow Mein - - - - - - - - - - - - - 149
Beef Stroganoff - - - - - - - - - - - - 149
Beef Stuffed Peppers - - - - - - - - - 150
Cheese Tato Topper - - - - - - - - - - 150
German Frikadellen - - - - - - - - - - 151
Ground Beef T-Bones - - - - - - - - - 151
Hamburger Crunch - - - - - - - - - - - 151
Hamburger Noodle Bake - - - - - - - - 151
Hamburger Stroganoff - - - - - - - - - 152
Italian Delight - - - - - - - - - - - - 152

(Continued Next Page)

HAMBURGER DISHES (Continued)

Marzetti - - - - - - - - - - - - - - - - 152
Meat Balls:
Meat Balls and Sauce - - - - - - - - 153
Granny's Meat Balls - - - - - - - - 153
Hot Meat Balls and Sauce - - - - - 154
Meat Balls and Italian
Spaghetti Sauce - - - - - - - - - 154
Meat Ball Stew - - - - - - - - - - - 155
Meat Loaf:
Meat Loaf - - - - - - - - - - - - - 155 - 156
Perfect Meat Loaf - - - - - - - - - 156
Savory Frosted Meat Loaf - - - - - 156
Favorite Beef Loaf - - - - - - - - - 157
Mexican Fiesta - - - - - - - - - - - 157
Sloppy Joe's - - - - - - - - - - - - 157 - 158
Surprise Burgers - - - - - - - - - - 158
Spaghetti:
Chopped Spaghetti and
Meat Sauce - - - - - - - - - - - - 158
Italian Spaghetti - - - - - - - - - 159 - 160
Mexican Spaghetti - - - - - - - - - 160
Teenager's Dish - - - - - - - - - - 160

POULTRY DISHES - 161 - 166

Baked Chicken Breasts - - - - - - - - 161
Barbecued Chicken Stovetop
Style - - - - - - - - - - - - - - - 161
Barbecued Chicken - - - - - - - - - 161
Chicken Cacciatori - - - - - - - - - 162
Chicken Diable - - - - - - - - - - - 162
Chicken Divine - - - - - - - - - - - 162
Chicken Dressing - - - - - - - - - - 163
Chicken of the Dukes - - - - - - - - 163
Chicken and Dumplings - - - - - - - 163
Chicken Livers Stroganoff - - - - - 164
Chicken Pie - - - - - - - - - - - - 164
City Chicken - - - - - - - - - - - - 165
Cornish Hens - - - - - - - - - - - - 165
Dark 'N Handsome Chicken Bake - - - 165

(Continued Next Page)

POULTRY DISHES (Continued)

Turkey - 166
Turkey Dressing - - - - - - - - - - - - - - 166
Turkey Giblet Gravy - - - - - - - - - - - 166

OTHER MEAT DISHES - 167 - 180

Barbecued Meat - - - - - - - - - - - - - - 167
Barbecued Ribs - - - - - - - - - - - - - - 167
Barbecue Sauce - - - - - - - - - - - - - - 167
Beef Stroganoff - - - - - - - - - - - - - 168
Speedy Chop Suey - - - - - - - - - - - - 168
Baked Fish Parmigiana - - - - - - - - - 168
Frankfurters:
Corn Dogs - - - - - - - - - - - - - - - 169
Batter Franks - - - - - - - - - - - - - 169
Franks and Chili Beef in
Stuffing Crust - - - - - - - - - - - 169
Tavern Style Franks - - - - - - - - - 170
Hot Dogs in Sauce - - - - - - - - - - 170
Hams:
Kentucky Baked Ham - - - - - - - - - - 170
Ham Stroganoff - - - - - - - - - - - - 170
Sweet and Sour Ham Loaf - - - - - - - 171
Best Oven Hash - - - - - - - - - - - - - 171
Jambalaya - - - - - - - - - - - - - - - - 172
Pork Chops:
Chili Pork Chops - - - - - - - - - - - 172
Oven Cooked Pork Chops - - - - - - - - 172
Pork Chops Meal-in-one - - - - - - - - 173
Savory Pork Chops with Rice - - - - 173
Pot Roasts:
Bourbon Pot Roast - - - - - - - - - - 174
Fruited Pot Roast - - - - - - - - - - 174
Spicy Pot Roast - - - - - - - - - - - 174
Shrimp Creole - - - - - - - - - - - - - - 175
Stuffed Shrimp - - - - - - - - - - - - - - 175

(Continued Next Page)

OTHER MEAT DISHES (Continued)

Steaks:
Salisbury Steaks - - - - - - - - - - 175
Easy Baked Round Steaks - - - - - 176
Garlic Fried Steak - - - - - - - - - 176
Grilled T-Bone - - - - - - - - - - - 176
Oriental Steak - - - - - - - - - - - 176
Shirley's Scrump-delicious Steak - - - - - - - - - - - - - - 177
Deviled Swiss Steak - - - - - - - - 177
Swiss Steak - - - - - - - - - - - - 177 - 178
Pizza Swiss Steak - - - - - - - - - 178
Tamale Pie - - - - - - - - - - - - - - 178

SALADS - 181 - 200

DESSERT SALADS - 181 - 197

Ambrosia - - - - - - - - - - - - - - - 181
Molded Ambrosia Salad - - - - - - - - 181
Angel Salad - - - - - - - - - - - - - 182
Heavenly Apple Salad - - - - - - - - - 182
Apricot Salad - - - - - - - - - - - - 182 - 183
Apricot Cheese Delight Salad - - - - 183
Banana Salad - - - - - - - - - - - - - 184
Banana Nut Salad - - - - - - - - - - - 184
Blueberry Salad - - - - - - - - - - - 184 - 185
Black Cherry Jello Salad - - - - - - 185
Cherry Salad - - - - - - - - - - - - 185
Cranberry Salad - - - - - - - - - - - 185
Frozen Cranberry Salad - - - - - - - 186
Frozen Cranberry Waldorf - - - - - - 186
Sour Cream Cranberry Salad - - - - - 186
Fruit Salads:
Frozen Fruit Salad - - - - - - - - - 187
Fruit Rhapsody - - - - - - - - - - - 188
Old Fashioned Fruit Salad - - - - 188
Ring Around the Fruit - - - - - - - 188
Twenty-four Hour Fruit Salad - - - 189

(Continued Next Page)